



GrowNYC Grainstand Gluten Free Products and Producers

Below is a list of mills that handle products that do not contain gluten. Although none of the below facilities have gluten free certification, we hope that given this information, you will feel confident in making purchases based on your preferences and needs.

Angelica Mill

- Tartary Buckwheat Flour
- Tartary Buckwheat Bran

Facility only handles Tartary buckwheat.

Castle Valley Mill

- Bloody Butcher Corn Grits
- Bloody Butcher Cornmeal
- Yellow Corn Grits
- Wapsie Valley Corn Grits

Gluten free products are milled on a designated mill on a separate floor of the facility.

Farmer Ground Flour

- Cornmeal
- Polenta
- Buckwheat

Gluten free products are milled on a designated mill on a separate floor of the facility.

Gianforte Farms

- Rolled Oats

Processed in a facility that also processes wheat.

Iroquois White Corn Project

- White Corn Flour
- Roasted White Corn Flour
- Whole Corn (Hominy)

Facility only processes corn products.

Maine Grains

- Rolled Oats

GrowNYC, is a 501(c)3 environmental nonprofit organization.
Support food access and agriculture, conservation, education, and green spaces.
Make a donation at grownyc.org/support-us



- Cracked Oats
- Oat Groats
- Whole Flint Corn
- Yellow Peas
- Yellow Pea Flour

Gluten free products are processed in a separate room with dedicated equipment. Products have been tested with less than 20ppm of gluten, below the threshold required for gluten free certification.

Peter & Hanna Martens Farm:

- Beans

Processed in a facility that also handles wheat. Because they do not have a mill, the risk is much lower for cross contamination.

Vermont Bean Crafters:

- Beans

Facility only processes beans.

Wild Hive Farm:

- Polenta
- Oat Flour

Processed in a facility that also processes wheat.