

THE KAMUT® REPORT

KAMUT INTERNATIONAL
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Kamut International (KI) draws crowds at shows thanks to delicious food!

“Premium grains means superior ingredients for bakers, and fair ...”

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KI reaches manufacturers, consumers, retailers, media, and our partners through exhibiting at and visiting industry trade shows and fairs throughout the world.

Between our staff we travel to over 30 shows and conferences in Europe, N. America, Asia, and Australia. October 17-19, at the Natexpo show in Paris (hall 8 – F60), besides learning more about our program, you can taste amazing food prepared by Chef Bretagne.

Jean Bretagne lives in Chatou, near Paris, and is an international professional chef. When he was 20 years old, he worked for several years in a hotel-restaurant in Tananarive



(Madagascar). Back in France, he worked as a traditional pastry cook. He discovered organic food in 1984 and this became his real passion. In 1995, he registered the trade mark, “**Biogastronomie**” and in 1997, he created “The European Association for the development of organic gastronomy (A.E.D.B.)” with the goal to organize training courses for organic gastronomy. He is very keen on using KAMUT® khorasan flour during his training courses, especially

in flavouring sauces, making bread crumbs for baking fish and in biscuits. He likes KAMUT® khorasan not only because of the special taste but also because it makes cooking and baking certain foods much easier. For the past 20 years, Chef Bretagne has also cooked at international professional fairs which is how we met him. Please come discover the delicious taste of KAMUT® khorasan in many products including pasta, cooked grain, bread and cookies.



Research

Kamut International has recently seen preliminary reports from on-going research projects that are interesting and very encouraging. We are now beginning to understand how KAMUT® khorasan wheat functions in living systems. Anti-oxidant protective

effects and wheat sensitivities are two areas our research has focused on this year. We will have more detailed information on our website just after the final research reports are published. Also, one of our next newsletters will feature a full recap of our exciting findings.



Growing European Market results in hiring a new coordinator

Due to ever-growing demand in Europe, KI and Kamut Enterprises of Europe hired **Gérald Cartaud** in August to be our European Coordinator. Gérald lives in Rennes, France and first met Bob Quinn and Mark Callebert eight years ago. At that time he was returning to school to study organic agriculture. Part of his program was an internship with KI. During his internship he followed khorasan wheat trials in different parts of Southern Europe and compared them to the growing region in North America. This was an exciting job for Gérald as he had already travelled in Europe, Africa and America working in the fields of sustainable development, production, and processing of organic products. For the past six years Gérald was working for a French organic organization, but kept in close contact with KI, helping with audits and khorasan trials in other Mediterranean and Eastern countries.

Gérald will have two main tasks in his new role. One is to continue to monitor khorasan wheat trials to ultimately expand areas of production. The other is to work closely with all our regional directors in Italy, Germany and France to help with the promotion and protection of KAMUT® khorasan wheat in Europe. He will work closely with Trevor Blyth, CEO of KI to accomplish this task.

Gérald says, "What I really appreciate and respect the most about the KAMUT® project are its values and philosophy. One is promoting biodiversity in the fields and in our food. The other is working with such a professional team, starting with a strong commitment to organic farmers and support to processors as well". Gérald enjoys meeting farmers all over the world and loves nature, and the countryside.

We welcome Gérald and know he will make a great addition to our team!

Meet a Manufacturer

Anita's Organic Grain & Flour Mill

Surrounded by the Cascade and North Shore mountains 1 hour east of Vancouver BC, Canada, **Anita's Organic Grain & Flour Mill** has been a main stay provider of fresh stone ground whole grain flours, cereals, and mixes for over 20 years. Professional and amateur artisan bakers alike love to bake with Anita's Organic premium and pure ingredients.

Anita's is in its 2nd generation of ownership. After 15 years of pioneering the organic food market in Western Canada, Anita and her husband Andy sold the business to a young, local family – John & Dani MacKenzie. John & Dani have since continued to build and grow the business by adding new infrastructure, new baking mixes, and a wider product offering all the while remaining a 100% certified organic mill.

KAMUT® khorasan has been a cornerstone product for Anita's Organic in the flour, kernel, and flaked forms for almost 10 years. Anita's customers rave about the high protein, nutty flavour, and it's ease of digestion. KAMUT® khorasan is ideal for making grain salads, sprouting for hearty breads, making fresh pasta, and all types of artisan baking. All-purpose KAMUT® khorasan baking flour is being worked into Anita's new recipes as the company plans its launch ancient grain baking mixes.

MacKenzie comments on KAMUT®, "Kamut International and Anita's Organic Mill make for a great partnership because both are committed to offering only 100% certified organic products. Premium grains means superior ingredients for bakers, and fair & stable prices for farmers, all grown in an Earth conscious and careful way."

For more information, visit, www.anitasorganic.com.





Upcoming Events



2-4 October : CHFA East

Toronto, Canada. Booth #318
www.chfa.ca

***3-9 October : IBA-International Trade Fair
World Market for Baking**

Düsseldorf, Germany

***10-14 October : Anuga**

Cologne, Germany
www.anuga.com

17-19 October : NATEXPO

Hall 8 F60, Paris, France
www.natexpo.com

***23-25 October : Eat'n STYLE**

Munich, Germany

***3-12 November : Marjolaine**

Paris, France

***5-8 November : Feria Biocultura**

Madrid, Spain
www.biocultura.org

***13-15 November : Eat'n STYLE**

Cologne, Germany

***17-19 November : Ni Europe; Natural ingredients Europe**

Frankfurt, Germany

***17-19 January : Fancy Food Show**

San Francisco, CA
www.specialtyfood.com

***22 January : Farmer's Appreciation Dinner**

Regina, SK Canada

*Visited by Kamut International Staff, contact Regional Director for an appointment.



MISSION STATEMENT AND CONTACT INFO



Our Mission:

To promote organic agriculture and support organic farmers, to increase diversity of crops and diets, and to protect the heritage of a high quality, delicious ancient grain for the benefit of this and future generations.

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Please contact the Regional Director for more information about our company or Kamut® grain.



KAMUT® khorasan wheat

The Ancient Grain for Modern Life

