



InHarvest to Highlight RTE Crispy Whole-Grains Line, IQF Grains Solutions at Natural Products Expo West

WHO: Representatives of InHarvest’s Industrial, Retail/Private Label and Culinary Teams.

WHAT: InHarvest will highlight its ready-to-eat (RTE) crispy whole-grains line of value-add products to be used as mix-ins and toppings. A superior safety characteristic is sterilizing during processing, making products such as crispy brown rice, crispy wild rice and toasted red quinoa popular with customers seeking multi-functionality.

The company will also emphasize its superior IQF grains solutions for frozen-food opportunities at retail and foodservice.

WHEN: Wednesday, Mar. 6, noon – 6 pm; Thursday & Friday, Mar. 7-8, 9 am – 6 pm

WHERE: Exhibit #N1518, North Hall, Anaheim (Calif.) Convention Center, 800 West Katella Ave.

WHY: InHarvest is the premier provider of wild rice and specialty grains and grain blends to food-manufacturing groups, importers and distributors across the globe.

Members of media are invited to discover and discuss InHarvest’s broad expertise in sourcing, processing, packaging, food and employee safety and quality control (including BRC Certified facilities, rigorous quality-testing capabilities and allergen-free and organic processing) and savor tastes created by InHarvest chefs.

Headquartered in northern Minnesota with operations in California, InHarvest—**celebrating its Ruby Anniversary in 2018-19**—is a foremost producer and procurer of some of the world’s most distinctive varieties of grains, legumes and blends for the foodservice, industrial and retail sectors. The company’s dedication to discovering and promoting lesser-known, heirloom grains and pulses is deeply rooted in its 40-year heritage of providing inspiration and solutions to an evolving global food industry. www.InHarvest.com or find InHarvest on [Facebook](#), [Instagram](#), [LinkedIn](#) and [Twitter](#).

###

MEDIA CONTACT:
Brent T. Frei

847.882.5499 (o)
847.284.7855 (m)
btfrei@gmail.com