

Transforming
agriculture,
perennially.



Learn more

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Cover photo courtesy of Square Butte Farm



Kernza®
Perennial
Grain

THE FUTURE OF FOOD

What is a perennial?

REMAKING AGRICULTURE

Perennial grains do not require replanting year after year like their annual cousins. Instead, they improve soil health, food production practices, and water quality. They can also decrease the use of fossil fuel inputs and have a positive impact on climate change.



JOIN US ON THE JOURNEY

The scale of grains on the landscape and the human diet presents an opportunity to transform the global food system from extractive to regenerative. We imagine a future where new perennial grains cover the world's agricultural soils and feed the global population.

Make a donation at landinstitute.org.

Why grains?

STAPLE FOODS

Grain crops provide more than half of modern society's food calories and occupy two-thirds of cropland.

NEW FUTURES

Building perennial grain agriculture will have the largest positive impact on people, communities and the planet of any agricultural practice.

What is Kernza®?

INTERMEDIATE WHEATGRASS

Kernza® is the tradename of the grain produced by *Thinopyrum intermedium*, commonly known as intermediate wheatgrass.

KERNZA® AND WHEAT

Kernza® grain is produced by a perennial cousin of annual wheat and can be used in products like breads, pastas, and beers.

Kernza® Facts

GLUTEN

Kernza® grain has a high protein (up to 20%) and gluten content. The gluten is weaker than in hard red wheat, so leavened products require additional experimentation.

FLAVOR

Kernza® has been described as nutty, slightly grassy, and as having a distinct 'graham' flavor.

MALT

The first beers and spirits are being brewed with Kernza® malt. Prior to 2021, Kernza® was primarily used as an adjunct in brewing and distilling.

OTHER BENEFITS

Kernza® has high antioxidants such as carotenoids compared with annual wheat. It also has up to four times the dietary fiber of annual whole wheat flour.