Wakelyns YQ Wheat

The flour in this bag is revolutionary, milled from a YQ (yield / quality) wheat population bred at Wakelyns Agroforestry by Prof. Martin Wolfe and the Organic Research Centre. The YQ population is an extraordinarily diverse crop that has emerged over time from a wide range of carefully chosen parent plants, leading to fields full of millions of genetically different wheat plants rather than the uniform monocultures we’ve become used to.

These diverse fields are better able to cope with climatic variability and, over time, are more resistant to disease and offer more consistent yields. They’re ideal for low-input, organic, farm systems. This unique type of wheat is being developed in collaboration with the Organic Research Centre in the UK and as part of an EU-wide study.

YQ flour has great texture and flavour, suitable for sourdough, pastry and cakes. It has been stone-ground from organically grown wheat with no chemical inputs and has been approved by the Soil Association. The flour retains all the vitamins and nutrients that naturally occur in wholegrain wheat.
Professor
Martin Wolfe
Agroecologist
1937 - 2019
Bruce Pearce
Director of Research and Innovation at the Organic Research Centre
Mark Lea
Organic farmer at Green Acres Farm, Shropshire
Kimberley Bell

Baker and founder of the Small Food Bakery
Largeness of soul, mind, heart, spirit, conversation, dreams

A visionary’s outfit.

Tess Guinery
Colin Tudge
Writer and co-founder of the Oxford Real Farming Conference
David Wolfe
Lawyer and new entrant to agriculture...