



PRESS RELEASE

FOR IMMEDIATE RELEASE

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Columbia Grain International Recognizes World Pulses Day With the Launch of Balanced Bushel
CGI plans for further expansion with the debut of its first consumer packaged line of beans and pulses, set for early 2022.

Portland, OR (JANUARY 2022) — As a global leader in the origination, processing, logistics, and distribution of high-quality pulses and edible beans for U.S. domestic and worldwide export markets, [Columbia Grain International](#) (CGI) understands the important role pulses play in sustainable food systems and feeding the world. Their importance is recognized during the designated United Nations global event World Pulses Day on February 10, 2022, and CGI is ready to observe the occasion with the anticipated launch of its first-ever line of consumer-packaged pulses and beans, Balanced Bushel. Since 1995, CGI has nourished the world by bringing high-quality pulses, produced by American farmers to buyers in domestic markets and around the world. Balanced Bushel furthers this mission by bringing consumers the true “Field to Feast” experience they’ve been waiting for in early 2022.

“Pulses play a crucial role in ensuring that people around the world are properly fed with nutritious, affordable, and healthy foods,” said CEO & President of Columbia Grain International, Jeff Van Pevnage. “We are pleased to bring you the best quality pulses and with Balanced Bushel, which continues our mission of Cultivating Growth, now in the comfort of your own kitchen.”

Balanced Bushel is procured, cleaned, sized, polished and packaged at CGI’s pulse processing plant in Hastings, Nebraska. This plant has 286,000 bushel raw product storage capacity with a 60,000 sq. ft. processing building. CGI anticipates processing over 50,000 MT of pulses per year at this location alone. Balanced Bushel is comprised of peas, lentils, chickpeas, and dry beans.



As people around the world seek out healthier foods, CGI is upgrading its facilities to meet the increased demand for pulses. The CGI pulse processing plant in Hastings, Nebraska will soon polish and split food-grade green peas and polished black beans. Its Ross, North Dakota pulse processing facility is putting in new cleaning equipment and going through an expansion which will allow for greater flexibility in shipping options for food companies. CGI is also exploring expansion into the pulse flour and proteins market in 2022.

“CGI has so much shipping capacity. We can cover the entire world, in markets of every quality, and this enables us to move more product than anyone else in the U.S.,” said Van Pevnage. “Our experience gives us a complete world view and thus the best markets. We have much to celebrate this World Pulses Day.”

About Columbia Grain International

Since 1978, Columbia Grain International™ (CGI) has been *Cultivating Growth™* as a global leader in the origination, processing, logistics, and distribution of high-quality bulk grains, pulses, edible beans, oilseeds and organics for U.S. domestic and worldwide export markets. Headquartered in Portland, OR, CGI’s reliable supply chain spans the western region of the US, ensuring abundant ingredients for all of its partners, thanks to their trusted relationships with their farmers throughout the fertile croplands of Washington, Idaho, Montana and North Dakota, well known for its high-quality wheat, feed grains, canola and pulses. CGI is an owner of Montana Specialty Mills, who operates an organic and non-GMO oilseed crushing facility in Great Falls, Montana, a mustard seed facility in Conrad, Montana, and most recently Montana Craft Malt — providing specialty malt barley from Montana farmers to the craft brewing world. Today, they are vertically integrated, operating assets including grain elevators, processing plants and agronomy centers to support their farmers, which stretch the northern tier of the United States. With multiple touchpoints across the food supply chain, CGI provides trusted solutions and cultivates high-quality ingredients from their local farmers for a farm to table philosophy that nourishes the world, safely.

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