



Food and Ag Development Centers

CIVC MONTANA

SUCCESS STORY

The Project

In fall 2025, the Montana Gluten Free Processors facility in Belgrade was purchased by CIVC LLC, a new operation focused on processing and packing organic, gluten-free grains for regional farmers. The facility will continue operating throughout planned renovations and equipment upgrades. CIVC was launched by Colleen Kavanagh, owner/operator of ZEGO, one of Montana Gluten Free's primary brand customers. ZEGO produces purity-tested, allergy-friendly breakfast foods sold in more than 1,200 retailers nationwide. CIVC moved forward with the purchase after the previous owners opted to retire, preserving a critical piece of regional grain-processing infrastructure that otherwise would have been lost.

Under this new ownership, CIVC is installing new systems to clean and hull small grains such as millet, buckwheat, and quinoa. The facility addresses a major bottleneck for farmers in Montana, Idaho, and Wyoming, who often lack local processing options and are forced to ship small grains long distances at low or negative margins. By providing organic and gluten-free processing locally, CIVC enables farmers to access higher-value markets for crops such as millet, buckwheat, and oats, including growing demand for U.S.-grown oat flour. Prospera has maintained a long-standing relationship with Montana Gluten Free, providing assistance in accessing capital for key expansions. Prospera's Food and Ag Development Center (FADC) has also supported the operation in securing state and federal grants focused on building resilient supply chains for Montana's grain producers.

For More Info:

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<https://montanaglutentfree.com>

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