

Revisions: 2 3 4 5 . . . . 16

# **Malted Wheat Flour**

Product Code: 2160.02-MW HS Code: 11010090

#### **Description**

Malted Wheat Flour is prepared from No. 1 food grade quality Canadian Hard Red Spring Wheat that has undergone a malting process. Whole wheat kernels are processed using infrared heat energy and milled to produce a fine flour with low diastatic activity. Malted wheat flour contributes a characteristically sweet flavour to a variety of baked goods including breads, crackers, and breakfast cereals.

#### **Benefits**

- Certified Kosher (COR 225)
- Certified Halal
- Rehydrates easily

- Reduced enzyme activity and microbial counts
- Natural no additives or preservatives
- Pleasant aroma and flavour

## **Applications**

- Biscuits
- Breads
- Crackers

- Breakfast cereals
- Muffins

### **Ingredient Listing**

100% HRS Red Wheat Malt (Canadian Origin)

#### Labeling

Product lot number is assigned on the date of manufacture according to the Julian calendar. For example: Lot# 36515 = December 31, 2015.

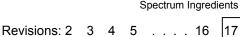
Allergen Labeling: This product contains gluten and may contain sesame, soy and/or mustard as these ingredients are processed in the same facility.

#### **Packaging**

Packaged in 20kg polypropylene bags. Alternate bag sizes can be implemented at client request. This product does not pass through metal detection prior to shipping.

#### **Storage**

Products should be kept in a clean, cool and dry storage area. Under appropriate cool storage conditions (<18°C), the product will maintain a shelf life of one year. Product shelf life may be extended to 18 months if kept in cold storage (<4°C). Avoid exposure to extreme temperature variations. In tropical climates (>25°C), products must be stored in temperatures ranging from 1-6 °C to prevent insect infestation and ensure shelf life. Do not store near perfumed products, soaps, detergents, cleaning solutions, or any other such chemicals.





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# **Chemical and Physical Properties** Moisture ...... 8.0% max Density ...... 475 – 600 g/L Appearance.....Light brown, flour Minolta Colour L\* ...... 60 - 70 a\* ...... 8 – 4 b\* ...... 22 – 15 Odour ...... Fresh, malt **Granulation (US Standard Screens)** On # 60 ...... 10.0% max On # 100 ...... 15.0% max Pan......75.0% min **Microbiological Specifications** ACC...... 100,000 CFU/g max Yeast and Mold......500 CFU/g max Coliforms ...... 500 CFU/g max E. coli ..... Absent Staphylococcus aureus . <10 CFU/g Salmonella..... Negative Aflatoxin.....NDA ACC = Aerobic Colony Count **Heavy Metal Specifications** Arsenic (As)...... 1 mg/kg Lead (Pb)...... 2 mg/kg Mercury (Hg)............ 0.05 mg/kg Cadmium (Cd) ..... 0.2 mg/kg

## **Typical Nutritional Data**

based on 100g of material

Protein (g):  Moisture (g):  Ash (g):  Total Carbohydrates (g):  Dietary Fibre (g):  Total Sugars (g):  Total Calories (kcal):	<b>10.30 1.52 73.72</b> 11.73 2.00
Total Fat (g):	0.32
Cholesterol (mg): Sodium (mg): Vitamin A (I.U.): Vitamin C (mg): Calcium (mg): Iron (mg):	5.0 0.0 0.0 34.00

<sup>\*</sup> Nutritional data is compiled with information from 3<sup>rd</sup> party analyses. The product information contained herein is correct to the best of our knowledge and represents averages. Microbiological testing is available upon request.\*