

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
Antimony.....	1 mg/kg

Typical Nutritional Data

based on 100g of material

Protein (g):	12.58
Moisture (g):	10.30
Ash (g):	1.52
Total Carbohydrates (g):	73.72
Dietary Fibre (g):.....	11.73
Total Sugars (g):	2.00
Total Calories (kcal):	340
Total Fat (g):	1.88
Saturated Fat (g):.....	0.32
Trans-Fatty Acid (g):	0

Cholesterol (mg):	0
Sodium (mg):	5.0
Vitamin A (I.U.):	0.0
Vitamin C (mg):	0.0
Calcium (mg):	34.00
Iron (mg):	3.89

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