

## Precooked Bumped Pearled Barley

Product Code: 1130.01-PB

HS Code: 11041910

### Description

InfraReady's Precooked Bumped Pearled Barley is made from select pearled barley cooked using infrared processing. The barley is subsequently bumped to reduce cook time. This product is a natural off-white whole grain with earth brown specks which appears slightly flattened. Precooked Pearled Barley provides good water-binding properties and mild flavour.

### Benefits

- Convenient; cooks in minutes
- No presoaking required
- Certified Kosher (COR 225)
- Certified Halal
- Consistent quality and performance
- Natural – no additives or preservatives
- Retains nutritional properties of raw product
- Pleasant aroma and flavour

### Applications

- Frozen entrees
- Soups

### Ingredient Listing

100% Pearled Barley (Canadian Origin)

### Labeling

Product lot number is assigned on the date of manufacture according to the Julian calendar. For example: Lot# 36514 = December 31, 2014.

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 50lb polypropylene bags. Alternate bag sizes can be implemented at client request.

### 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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### Preparation

Add to boiling water and simmer for 20-25 minutes.

### Chemical and Physical Properties

Moisture..... 12.0% max

Density..... 650 - 750 g/L

 Appearance ..... White, flattened  
seeds

Odour..... Fresh

### Granulation (US Standard Screens)

On # 8..... 85.0% min

On # 12..... 15.0% max

Pan ..... 5.0 % max

### Microbiological Specifications

ACC.....100,000 CFU/g max

Yeast and Mold.....1000 CFU/g max

Coliforms ..... 100 CFU/g max

E. coli..... Negative

ACC = Aerobic Colony Count

### Typical Nutritional Data

Based on 100g of material

**Protein (g): ..... 9.91**
**Moisture (g): ..... 10.09**
**Ash (g):..... 1.11**
**Total Carbohydrates (g):..... 77.72**

Dietary Fibre (g):..... 15.6

Total Sugars (g):..... 0.80

Total Calories (kcal): ..... 352

**Total Fat (g): ..... 1.16**

Saturated Fat (g): ..... 0.244

Trans-Fatty Acid (g):..... 0

Cholesterol (mg):..... 0

Sodium (mg):..... 9

Vitamin A (I.U.):..... 22

Vitamin C (mg): ..... 0

Calcium (mg):..... 29

Iron (mg):..... 2.50

\* Nutritional data is compiled with information from the USDA National Nutrient Database for Standard Reference. The product information contained herein is correct to the best of our knowledge and represents averages. Microbiological testing is available upon request. This data is not to be considered as guarantees, expressed, implied or as a condition of sale. \*