

Precooked Bumped Malt Wheat

Product Code: 2130.02-MW

HS Code: 11071000

Description

Precooked Bumped Malt Wheat is produced from No.1 food grade quality Canadian HRS Wheat which has undergone a malting process. Whole malt wheat kernels are optimally tempered, lightly toasted using infrared heat energy and bumped by our flaking rolls. This processing technique improves stability by inactivating enzymes (low Diastatic activity), improves starch digestibility and enhances taste by imparting a roasted flavour.

Benefits

- Certified Kosher (COR 225)
- Certified Halal
- Natural – no additives or preservatives
- Shelf stable
- Consistent quality and performance
- Pleasant aroma and flavour
- Softened texture – High gelatinization
- Reduced cooking/processing requirements

Applications

- Biscuits
- Crackers
- Breakfast Cereals
- Breads
- Muffins

Ingredient Listing

100% Malt Red Wheat (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 20kg polypropylene bags. Alternate bag sizes can be implemented at client request.

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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.

Chemical and Physical Properties

Moisture..... 8.0 % max

Density..... 450-600 g/L

Appearance Brown/red, slightly flattened

Odour..... Fresh, malt

Granulation (US Standard Screens)

On # 8..... 75 min %

On # 12..... 20 max %

Pan 15.0 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): 10.35

Moisture (g): 12.17

Ash (g):..... 1.68

Total Carbohydrates (g):..... 74.24

Dietary Fibre (g):..... 12.5

Total Sugars (g):..... 0.41

Total Calories (kcal): 331

Total Fat (g): 1.56

Saturated Fat (g): 0.289

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

Cholesterol (mg):..... 0

Sodium (mg):..... 2

Vitamin A (I.U.):..... 0

Vitamin C (mg): 0.0

Calcium (mg):..... 27

Iron (mg):..... 3.21

* 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. This data is not to be considered as guarantees, expressed, implied or as a condition of sale. *