

## AnthoGrain™ Wheat Flour

Product Code: 3560.01-PW-R

HS Code: 11010090

### Description

AnthoGrain™ Wheat Flour is produced from No.1 food grade quality Canadian AnthoGrain™ Wheat of 99.9% purity. This wheat cultivar is specially contracted to producers by InfraReady Products. Whole AnthoGrain™ Wheat kernels are milled to produce a free flowing whole grain flour with a light purple colour.

### Benefits

- Certified Kosher (COR 225)
- Certified Halal
- Natural – no additives or preservatives
- Shelf stable
- Consistent quality and performance
- Pleasant aroma and flavour

### Applications

- Biscuits
- Crackers
- Breads
- Muffins

### Ingredient Listing

100% AnthoGrain™ 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. 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..... 13.0 % max  
  
Density..... 450 - 550g/L  
  
Appearance ..... Light purple, flour  
  
Odour..... Fresh

### Granulation (US Standard Screens)

On # 40..... 10.0% max  
On # 60..... 10.0% max  
Pan ..... 80.0% min

**Note:** microbial analysis cannot be guaranteed on this product as it is a raw product and is therefore subject to variances that are beyond the control of InfraReady Products.

### Typical Nutritional Data

Based on 100g of material

**Protein (g):** ..... **10.69**  
**Moisture (g):** ..... **10.42**  
**Ash (g):**..... **1.54**  
**Total Carbohydrates (g):**..... **75.36**  
Dietary Fibre (g):..... 12.7  
Total Sugars (g):..... 0.41  
Total Calories (kcal): ..... 340  
  
**Total Fat (g):** ..... **1.99**  
Saturated Fat (g): ..... 0.368  
Trans-Fatty Acid (g):..... 0  
  
Cholesterol (mg):..... 0  
Sodium (mg):..... 2  
Vitamin A (I.U.):..... 9  
Vitamin C (mg): ..... 0.0  
Calcium (mg):..... 34  
Iron (mg):..... 5.37

### Additional Information:

The purple color in AnthoGrain™ wheat is due to the presence of anthocyanins. Anthocyanins impart color and are anti-oxidants. Other well known anti-oxidants include Vitamin C and E, and beta carotene. Anti-oxidants help protect the body from the formation of free radicals.

The anthocyanins in AnthoGrain™ wheat are the same as those found in blueberries and bilberries. These pigments were recognized as important nutraceuticals during World War II when copious quantities were fed to allied pilots, as it was shown to improve night vision. AnthoGrain™ Wheat in Canada originated from a wheat breeding program for the fuel alcohol industry. The purple pigmentation was designed to make it visually identifiable from other classes of wheat.

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