

4 Grain Blend

Product Code: BL1204

HS Code: 19042000

Description

InfraReady's 4 Grain Blend is prepared from high quality ingredients that have been processed using infra-red technology. The distinct colour and flavour of this blend are unique to InfraReady and will enhance any bread or bakery formulation. InfraReady's 4 Grain Blend can be included into any bread recipe as an ingredient or as a topping.

Benefits

- High water absorption and soft texture
- Shelf stable and lightly toasted flavour
- Certified Halal
- Certified Kosher (COR 225)
- Natural – no additives or preservatives
- Consistent quality and performance
- Pleasant aroma and flavour

Ingredient Listing

Precooked Degermed Corn Grits (U.S.A Origin), Brown Flax (Canadian Origin), Precooked Malt Wheat Flakes (Canadian Origin), and Precooked Barley Flakes (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 25 kg 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.

Preparation

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InfraReady's multigrain blends can be included into any bread recipe as an ingredient or as a topping. InfraReady's multigrain blends should be added to a recipe at a level not exceeding 20% of the flour weight.

Chemical and Physical Properties

Moisture..... 12.0 % max

Density..... 625 – 750 g/L

Appearance Multicoloured blend
of seeds and flakes

Odour..... Fresh

Granulation (US Standard Screens)

On # 8..... 20.0 – 40.0 %

On # 12..... 35.0 – 55.0%

On # 20..... 15.0 – 30.0%

Pan 10.0 % max

Typical Microbiological Specifications

ACC.....500,000 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): 12.53

Moisture (g): 9.41

Ash (g):..... 1.93

Total Carbohydrates (g):..... 63.87

Dietary Fibre (g):..... 15.1

Total Sugars (g):..... 1.11

Total Calories (kcal): 411

Total Fat (g): 12.71

Saturated Fat (g): 1.22

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

Cholesterol (mg):..... 0

Sodium (mg):..... 13

Vitamin A (I.U.):..... 75

Vitamin C (mg): 0.16

Calcium (mg):..... 105

Iron (mg):..... 4.71

* 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. *