

Sprouted AnthoGrain™ Wheat Flour

Product Code: 3560.02-PW

HS Code: 1101000090

Description

Sprouted AnthoGrain™ Wheat is produced from No.1 food grade quality Canadian AnthoGrain™ Wheat of 99.9% purity. This unique wheat cultivar is specially contracted to producers by InfraReady Products. Whole AnthoGrain™ Wheat kernels are sprouted, precooked using infrared heat energy and milled to produce a fine, free flowing flour. The processing technique improves stability by inactivating enzymes, improves starch digestibility and enhances taste while imparting a gently roasted flavour.

Benefits

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

Applications

- Crackers
- Breads
- Tortillas
- muffins

Ingredient Listing

100% AnthoGrain™ Wheat

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 as 40 x 50 lb (5" x 15" x 37") multiwalled Kraft paper bags. Product stacking configuration is 5 bags per 8 rows and shrink-wrapped on a wooden pallet. 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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Chemical and Physical Properties

Moisture..... 13.0 % max

Density..... 450-550 g/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

Typical Nutritional Data

Based on 100g of material

Protein (g): **11.99**

Moisture (g): **11.61**

Ash (g):..... **1.81**

Total Carbohydrates (g):..... **68.70**

Dietary Fibre (g):..... 12.9

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

Total Calories (kcal): 376

Total Fat (g): **5.89**

Saturated Fat (g): 0.736

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

Cholesterol (mg):..... 0

Sodium (mg):..... 0

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

Vitamin C (mg): 0

Calcium (mg):..... 53

Iron (mg):..... 3.90

Interesting Facts:

The purple colour in AnthoGrain™ Wheat is due to the presence of anthocyanins. Anthocyanins impart colour 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 blue-berries 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 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. *