



TORREFIED WHOLE WHEAT GRAIN

DESCRIPTION:

Whole torrefied wheat grain.

INGREDIENTS:

Farm assured soft wheat grains

PROCESS SUMMARY

Whole cleaned wheat is torrefied (cooked) via the micronization process then rapidly cooled prior to packing. The process results in the gelatinization of the starchy endosperm.

PHYSICAL CHARACTERISTICS:

Visual	Mid-to-dark-brown grains
Odour	Fresh smelling cooked wheat with no burnt / off odours.
Texture	Whole grain particles.
Sink Test	5% (max).

TYPICAL ANALYSIS

Moisture	10% maximum – typically 8 – 10%
Extract LDegree/Kg	275 (min).
Colour, EBC	2.5 – 5.0.

ALLERGENS

Contains WHEAT grains. Produced in a factory also processing other cereal grains and whole soya beans.

DELIVERY / PACKING DETAILS:

Delivered in bulk TASCSC assured vehicles.

Packed in 25 Kg food-grade sacks or 500 Kg food-grade tote bags stacked on heat treated pallets.

STATUTORY REQUIREMENTS:

Conforms to Food Safety and Hygiene (England) Regulations 2013, Food Safety Act 1990 (As Amended), Regulation (EC) NO 852/2004 Registration of Food Establishments

SHELF LIFE:

Six months from date of manufacture.

STORAGE:

Store in dry conditions; away from all heat sources and in an odour-free environment.
Store sealed until use; once opened, use as soon as practicable.