



## **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.