



SPECIFICATION FOR TORREFIED FLAKED WHEAT

PRODUCT DESCRIPTION

Whole cleaned wheat is torrefied (cooked) via the micronization process, then flaked and rapidly cooled prior to packing. The process results in the gelatinization of the starchy endosperm. Mid-to-dark-brown flakes should be fresh smelling cooked wheat with no burnt / off odours.

Test Parameter	Typical Analysis
Moisture	13% maximum
loB Extract L ^o /Kg as is	252
loB Extract L ^o /Kg dry matter	285
Colour, EBC	2.5 – 5.0

ALLERGENS

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

CHEMICAL STANDARDS

The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.

MICROBIAL STANDARDS

The product will be free from mould or any other signs of past or present microbiological spoilage.

DELIVERY / PACKING DETAILS

Delivered in bulk TASCC assured vehicles from assured suppliers.
Packed in 20/25kg sacks, tote bags or bulk.

SHELF LIFE

Twelve 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.

Signed on behalf of Henry Bell & Co (Grantham) Limited:

V Juske

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