

SPROUTED MALTED WHEAT FLAKES

24200

**DESCRIPTION**

Red Star® Sprouted Malted Wheat Flakes consist of malted wheat ranging in color from light to dark brown. The malted flakes provide both flavor and odor that are very characteristic of wheat malt. As a natural ingredient, this product can be used to enhance the color and flavor of breads, biscuits, and many other baked products.

INGREDIENTS

Sprouted Malted Wheat

ADVANTAGES

- Contribute a characteristic and traditional malty flavor
- Natural fiber source
- Natural coloring medium

RECOMMENDED USAGE

Red Star Sprouted Malted Wheat Flakes are recommended for various baked goods including:

- Biscuits
- Granola
- Breads
- Bread rolls
- Pretzels
- Rolls
- Breakfast cereals
- Bagels

RECOMMENDED USAGE

Use 5% - 20% to provide malted yeast flavor to baked goods.

CERTIFICATIONS

- Non-GMO certified by NSF
- Kosher Parve
- Halal

PACKAGING

Product code 24200:

- 55 lb 1.8 oz (25 kg) polythene-lined paper bag, or alternatively IBC bag
- 40 bags/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 2 years from date of production
- Do not leave opened bags exposed

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Red Star® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

POS-24200
0919

For additional information, to request samples or to place an order, contact:

Lesaffre Corporation
7475 West Main Street | Milwaukee, WI 53214
Phone **(800) 770-2714**