**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

**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.