

SUPREME SOFGRAINS™



The Quality & Service Are In Our Name

Instantized Kibbled Triticale

Triticale combines the nutritional benefits of both wheat and rye. It has a high protein content and it also contains a high level of lysine. There is a greater quantity of folic acid, pantothenic acid, copper, and vitamin B6 in triticale than in wheat. Triticale is also an important source of iron, thiamin, magnesium, phosphorus, potassium, zinc and it is rich in fiber.

Applications: Breads, Cookies, Nutrition Bars, Crackers

Analysis (Typical, Max)

Ash	2.3%
Carbohydrates	73.0%
Fiber	15.0
Moisture	11.0%
Fat	2.1%
Protein	13.0%

Screen Analysis Typical Profile (Maximum on the Screen)

#8	65.0%
#10	22.0%
#12	10.0%
#20	15.0%
Bottom Pan	2.5%

Microbiological

Total Plate Count (Max)	1000/gram
Yeast & Mold (Max)	100/gram
Coliforms (per gram)	Negative
E. Coli (per gram)	Negative
Coagulase Pos. Staph (per gram)	Negative
Salmonella (per 25 gram)	Negative

Nutrient Content per 100 grams	
Calories (kcal)	336.00
Fat, g	2.09
Total Saturated, g	0.366
Unsaturated	
Mono, g	0.211
Poly, g	0.913
Fiber, total Dietary, g	14.60
Carbohydrate, by difference, g	72.13
Sugars, g	0.725
Protein, g	13.05
Cholesterol, mg	0.0
Vitamin A, IU	10.00
Pantothenic acids, mg	1.323
Vitamin B-6, mg	0.138
Vitamin E (alpha-tocopherol), mg	0.9
Vitamin C, mg	0.0
Thiamin, mg	0.416
Niacin, mg	1.430
Riboflavin, mg	0.134
Folate, mcg	73.0
Iron, mg	2.57
Calcium, mg	37.0
Sodium, mg	5.0
Potassium, mg	332.0

Packaging: Fifty (50) pound multi-wall paper bags with polyethylene moisture barrier, Forty (40) bags per pallet

Pesticide Residue, Extraneous Matter to comply with Federal Regulations

Shelf Life: The Shelf life of this product when properly stored in a cool dry location is approximately 180 days

The information contained herein is to the best of our knowledge correct. The typical data outlined and the statements herein are intended as a source of general information. No warranties, expressed or implied, are made. It is recommended that this product undergo laboratory evaluation prior to use in a finished product.