

SUPREME SOFGRAINS™



The Quality & Service Are In Our Name

Instantized Spelt Berries SB

Typical Analysis

Applications: Breads, Cookies, Nutrition Bars, Crackers

Analysis (Typical, Max)

Ash	1.78%
Carbohydrates	70.19%
Fiber	10.70%
Moisture	11.02%
Fat	2.43%
Protein	14.57%

Granulation (On the Screen)

#8	75—85%
#10	7—10%
#12	2—4%
#20	2—4%
Bottom Pan	0.1—1%

Microbiological/100 grams

Total Plate Count (Max)	<1000
Yeast & Mold (Max)	<100
Coliforms (per gram)	<2
E. Coli (per gram)	Negative
Coagulase Pos. Staph (per gram)	Negative
Salmonella (per 25 gram)	Negative

Nutrient Content per 100 grams	
Calories (kcal)	338.00
Fat, g	2.43
Total Saturated, g	0.406
Unsaturated	
Mono, g	0.445
Poly, g	1.258
Fiber, total Dietary, g	13.50
Carbohydrate, by difference, g	70.19
Sugars, g	0.68
Cholesterol, mg	0.00
Vitamin A, IU	10.00
Pantothenic acids, mg	1.068
Vitamin B-6, mg	0.230
Vitamin E (alpha-tocopherol), mg	0.79
Vitamin C, mg	0.00
Thiamin, mg	0.364
Niacin, mg	6.843
Riboflavin, mg	0.113
Folate, mcg	45.00
Iron, mg	4.44
Calcium, mg	27.00
Sodium, mg	8.00
Potassium, mg	388.00

Packaging: Fifty (50) pound multi-wall paper bags with polyethylene moisture barrier, Twenty (20) 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.