

Supreme Sofgrains™ Applications

The Supreme Sofgrains™ patented process renders whole grains convenient to use in a wide variety of food formulations. It can be kibbled to produce a variety of particle sizes to meet individual customer requirements, or it can be furnished whole providing a baker with the ability to show the whole grain in his product. Supreme Sofgrains™ are highly desirable for a number of applications, including:

- ✓ Whole grain breads, rolls, cookies, crackers, muffins and biscuits
- ✓ Whole grain granola type bars and snack mixtures, as well as hot or ready-to-eat whole grain breakfast cereals
- ✓ Dried soup mixes and quick cooking types of casseroles or prepared entrees
- ✓ Yogurts



Available Grains

- ➔ Brown Rice, Medium and Long Grain
- ➔ Milled Rice, Medium and Long Grain
- ➔ Barley
- ➔ Oats
- ➔ Rye
- ➔ Triticale
- ➔ Wheat
- ➔ Custom Grain Blends

Supreme Sofgrains™

P.O. Box 499
4 South Ave D,
Crowley, LA 70527
Phone: 337-783-5222
Fax: 337-783-3204
E-mail: info@supremesofgrains.com

Supreme Sofgrains™



The Quality & Service Are In Our Name

Healthy, Hassle Free Whole Grains



www.supremesofgrains.com

Supreme Sofgrains™



Supreme SofGrains™ has been in operation since 1982,

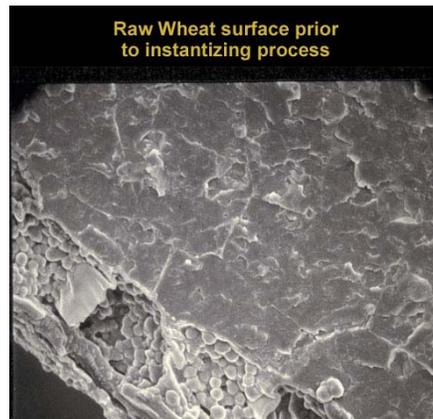
supplying Instantized, cooked whole grains and Instantized whole grain blends to the baking industry. We are proud to be a supplier to large and small users of our Instantized and quick-cooking grain products from our facilities in Louisiana. Every Supreme SofGrains™ customer benefits from our ability to develop and supply Instantized, quick cooking products to meet their special needs.

The Supreme Sofgrains™ patented process renders whole grains convenient to use in a wide variety of food formulations. It can be kibbled to produce a variety of particle sizes to meet individual customer requirements, or it can be furnished whole providing a baker with the ability to show the whole grain in the finished product. Supreme Sofgrains™ are highly desirable for a number of applications.

Sofgrains™ Advantage

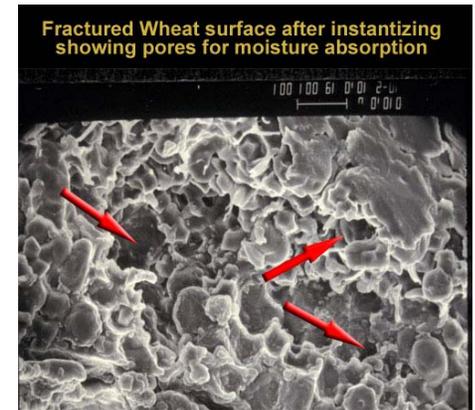
Supreme Sofgrain™ product are all natural and are created without the use of chemicals or additives. Some of their advantages are:

- ✓ Quick Hydrating. Can be used dry without the need for presoaking
- ✓ Readily chewable
- ✓ Adds valuable shelf life to the final bakery product
- ✓ Imparts a pleasing toasty flavor to foods
- ✓ Presents a pleasing appearance to the finished product
- ✓ Available in custom blends
- ✓ Kosher approved



Sofgrains™ Process

The patented Supreme Sofgrain™ process provides whole or large grain pieces which do not require presoaking and yield attractive, safe finished food products. The Supreme Sofgrain™ process conveys each and every kernel of raw grain on a stream of extremely hot air through the process equipment in approximately 10 seconds



The ultra high temperature, short time process causes the native moisture in each kernel to instantly flash into steam within the kernel and partly pre-gelatinize the starch contained therein. The micro porosity of Supreme Sofgrain™ processed grains allow them to be added dry to a manufacturing process without the need for presoaking. Just like blotter paper, once water hits them they soak it up rapidly and allow for a nice soft texture and appearance in the finished food product.

Call Supreme Sofgrains™ today and let us show you how we can help you enhance your food products with America's Supreme whole grain product line. Quality, innovation, service, convenience, versatility and high nutrition are yours for the asking.

*Supreme Sofgrains™—Easy To
Do Business With!*