

# Malted Wheat Flakes



## DESCRIPTION

One of the tastiest grain products around, Red Star® Malted Wheat Flakes are made from grains of malted wheat, varying in color from light brown to dark brown, providing the pleasant and characteristic odor and taste of wheat malt. As natural ingredients they provide acceptable characteristics for the enhancement of bread, biscuits and other baked products.

## ADVANTAGES

1. Add crispy texture to biscuits, breads, pretzels and cereal bars.
2. Contribute a characteristic and traditional malty flavor.
3. Natural fiber source.
4. Natural coloring medium.

## RECOMMENDED USAGE

Red Star® Malted Wheat Flakes are recommended for a wide variety of products including biscuits, breads, pretzels, breakfast cereals, granola, brown bread rolls, brown rolls and brown bagels.

## APPROVALS

Red Star® Malted Wheat Flakes are certified Kosher Parve and Halal.

## PACKAGING

25 kg polythene-lined paper sacks, or alternatively IBC bags.

Product Code 24200

- Bags/Pallet: 40
- Layers/Pallet: 8/5

## STORAGE

- Store in a cool, dry area (40-60°F), away from strong odors and direct sunlight.
- Product will keep up to 12 months from coding date in unopened containers, stored as recommended.

## TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.

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

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VISIT OUR NEW WEBSITE

[www.lesaffreyeastcorp.com](http://www.lesaffreyeastcorp.com)

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