

LESAFFRE YEAST CORPORATION

RED STAR® MALTED WHEAT FLAKES

PRODUCT CODE 24200

TECHNICAL DATA SHEET

REGULATORY

All materials shall be of edible grade, clean, sound wholesome and free from extraneous matter. Product shall be prepared following Good Manufacturing Practices and shall comply with the Federal Food, Drug and Cosmetic Act of 1938, as amended and with regulations issues pursuant to this act.

INGREDIENT STATEMENT

Malted Wheat (farine et malt)

PRODUCT DESCRIPTION

Malted wheat flakes are flattened grains of malted wheat. Color of the flakes ranges from light brown to dark brown.

MICROBIOLOGICAL STANDARDS

Characteristic

Salmonella sp

TPC

Coliform

E.coli

Listeria

Staph Aureus

Specifications

Negative

<100,000 CFU/g

<1,000/g

NA

NA

NA

CHEMICAL STANDARDS

Characteristic

Moisture

Specifications

4.0%-9.0 %

PHYSICAL STANDARDS

Characteristic

Flake Thickness

Odor

Taste

Specifications

1.00 – 1.75 mm

Typical wheat malt

Typical of malt flavor

SUGGESTED APPLICATIONS

Use 5% - 20% according to your application. Red Star[®] Malted Wheat Flakes are flattened grains of malted wheat. Good malty taste with a whole grain appeal. Flakes can be eaten raw for tasting.

COUNTRY OF ORIGIN: United Kingdom

PACKAGING

25 Kg (55.1lbs) multiwall paper bags with a sealed moisture proof liner.
Pallet configuration 8 x 5 layers. UPC code 17929 24200.
Slipsheet on pallet

CODING

Julian code date (year, day) 5064 = March 5, 2005

SHELF LIFE & STORAGE

Shelf life for unopened product is one (1) year from the date of manufacture. Opened bags should be tightly sealed and stored in a cool dry place, <70°F. away from strong odors and direct sunlight.

CERTIFICATION

Kosher Pareve
Halal

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Red Star® Malted Wheat Flakes

Product Code: 242000

Company: Lesaffre Yeast Corporation

Address: 7475 West Main Street Milwaukee, WI 53214

Phone: (414) 615-4085 Fax: (414) 615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

TYPICAL ANALYSIS

Information provided on a per 100g 'as is' basis.

Calories: 330 kcal

Moisture: 6.5 g

Protein: 12 g

Ash: 1.65 g

Carbohydrates: 65.5 g

♦ *Complex*: 56.5 g

♦ *Sugars*: 9.0 g

Vitamin A: <100 g RE

Vitamin C: _____ mg

Thiamin: _____ mg

Niacin: _____ mg NE

Riboflavin: _____ mg

Fat: 2.0 g

♦ *Saturated*: 0.5 g

♦ *Unsaturated*: 1.5 g

♦ *Monounsaturated*: 0.2 g

♦ *Polyunsaturated*: 1.3 g

Trans Fatty Acids <.05 g

Cholesterol: 1.5 mg

Dietary Fiber: 8.0 g

♦ *Soluble*: _____ g

♦ *Insoluble*: _____ g

Iron: 25-35 mg

Calcium: .04-.06 mg

Sodium: .005-.015 mg

Potassium: .25-.40 mg

Phosphorus: _____ mg

g= gram, mg= milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU= International Units

Ingredient Statement: Malted Wheat

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: RED STAR® 3-LD DRIED MALTED WHEAT FLAKES

PRODUCT CODE: 242000

ALLERGEN & SENSITIVE COMPONENT

Q#1. PRESENT IN PRODUCT?

Q#2. PRESENT ON SAME LINE?

	Yes	No	Yes	No
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X		X
CORN PRODUCTS		X		X
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FD & C COLORS (Yellow #5, etc.)		X		X
FISH (any type)		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk sour cream, yogurt, etc.)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
PEANUT PRODUCTS		X		X
RYE PRODUCTS		X	X	
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oysters clams, scallops, crayfish, etc.)		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X		X
SULFITES		X		X
TREE NUT PRODUCTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, etc.)	X		X	
OTHER:				

Robert E. Biwersi
 Director, Quality Assurance
 2/05

MATERIAL SAFETY DATA SHEET
LESAFFRE YEAST CORPORATION
MILWAUKEE, WISCONSIN

IDENTITY (As used on Label and List) RED STAR® MALTED WHEAT FLAKES	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
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Section I - General Information

Manufacturer's Name LESAFFRE YEAST CORPORATION	Emergency Phone Number 800-424-9300
Address (Number, Street, City, State, and ZIP Code) 7475 West Main Street Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
Date Prepared: Dec 2006	

Section II - Hazard Ingredients/Identity Information

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s) OSHA PEL ACGIH TLV Recommended % (Optional)
None - All ingredients are food grade.

Section III - Physical/Chemical Characteristics

Boiling Point	<u>N/A</u>	Specific Gravity (H ₂ O = 1)	<u>N/A</u>
Vapor Pressure (mm Hg.)	N/A	Melting Point	N/A
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: Soluble			
Appearance and Odor: Light brown to brown colored flakes			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) N/A	Flammable Limits	LEL	UEL
Extinguishing Media: Water, dry chemical CO₂			
Special Fire Fighting Procedures: N/A			
Unusual Fire and Explosion Hazards: N/A			

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Section V – Reactivity Data

Stability	Unstable		Conditions to Avoid:
	Stable	X	
Incompatibility (Materials to Avoid): None			
Hazardous Decomposition or Byproducts: N/A			
Hazardous Polymerization	May Occur		Conditions to Avoid:
	Will Not Occur	X	

Section VI – Health Hazard Data

Route(s) of Entry: Inhalation? Remove from exposure Skin? Flush with water Ingestion? Remove from exposure.			
Health Hazards (Acute and Chronic): Mild irritation to the respiratory tract especially with pre-existing allergies.			
Carcinogenicity:	NTP? No	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure: N/A			
Medical Conditions Generally Aggravated by Exposure: N/A			
Emergency and First Aid Procedures: Wash with warm water.			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: Sweep up and dispose.	
Waste Disposal Method:	Landfill
Precautions to Be Taken in Handling and Storing:	
Other Precautions:	

Section VIII - Control Measures

Respiratory Protection (Specify Type): N/A			
Ventilation	Local Exhaust	N/A	Special
	Mechanical (General)	N/A	Other
Protective Gloves:	N/A	Eye Protection:	Safety Goggles
Other Protective Clothing or Equipment: N/A			
Work/Hygienic Practices: N/A			