Technical Data Sheet

CANADA MALTING FLAKED WHEAT

TYPICAL ANALYSIS⁺

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry	DP
1.4 – 1.8	12.0	11.5	70 – 75	Negligible

⁺ Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.

STORAGE AND SHELF LIFE

➢ Store in cool, dry conditions
➢ Keep away from pests and odours
➢ Optimum shelf life within 6 months from date of manufacture

CERTIFICATIONS AVAILABLE

➢ Produced at a HACCP certified facility
➢ Kosher

PRODUCT CHARACTERISTICS

➢ Product deliveries shall conform to the Canadian Food and Drug Act
➢ Produced from AMBA/BMBRI approved malting varieties
➢ Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3ʳᵈ party laboratory
➢ All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
➢ Product is ready to use
➢ Fit for human consumption
➢ Free of Genetically Modified materials
➢ Product of Canada

ALLERGENS

➢ Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
➢ Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

Product	Issue Date	Revision
Flaked Wheat	February 19, 2020	04

WARNING

- ➢ Protect from heat source
- ➢ Excessive dust may cause skin irritation and breathing issues
- ➢ See SDS for Combustible dust hazard information

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