

Organic Puffed Buckwheat

DESCRIPTION

Puffed Buckwheat is a dense piece that brings visual eye appeal and a toasted or roasted flavor to an array of food applications.

APPLICATIONS & FUNCTIONAL BENEFITS

- Improve mouth feel and add texture to baked goods, bars, cereals, etc.
- Increase eye appeal when used in baked goods, confections, and toppings.
- Holds natural and artificial colors and flavors well, reducing the need for other additives, thereby improving cost structure and allergen profile.
- Can act as a replacement for wheat, sesame, soy, and other puffed pieces.
- Use to achieve a clean label by simplifying an ingredient list.
- Enhances available nutrition as an additive or part of a blend.

USAGE RECOMMENDATIONS

Use as needed to meet visual, palate, and nutritional requirements.

INGREDIENT DECLARATION

Organic Puffed Buckwheat

PHYSICAL PROPERTIES

Color & Appearance: cream to brown puff
Texture: puff with a quick dense bite
Odor & Flavor: mild roasted odor and flavor
Moisture: less than or equal to 11%
Gluten: less than or equal to 10 ppm

MICROBIOLOGICAL ANALYSIS

Testing completed upon customer request.

SHELF LIFE & STORAGE REQUIREMENTS

12 months when stored unopened at ambient temperature (70°F, <55RH) and away from sources of strong odor, steam, heat and humidity.

PACKAGING

3-ply multiwall bags and totes.

NUTRITIONAL INFORMATION	
Serving Size	100 g
Amount Per Serving	
Calories	364.0
Fat	1.7 g
Saturated	0.3 g
Carbohydrates	75.9 g
Sugar	0.1 g
Dietary Fiber	4.0 g
Protein	9.3 g
Salt	< 0.1 g

Analysis conducted on representative sample. This information is furnished without warranty, expressed or implied. No legal responsibility is assumed for the use of, or reliance on, this data. As additional nutritional information becomes available, these nutritional values are subject to change.

CERTIFICATIONS AND REQUIREMENTS

Kosher: Certified Kosher
Non GMO: Buckwheat contains no genetically modified material

Organic: Certified Organic

Gluten Free: Certified Gluten Free
Allergens: Produced in a facility free of the top 8 allergens
GSFI Certified: Produced in a Certified SQF facility

FACILITY CERTIFICATIONS

