



Technical Data Sheet

CANADA MALTING FLAKED WHEAT

TYPICAL ANALYSIS[†]

Moisture %	Protein %	DP
12.0	13.0	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 the 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, can be used up to 12 months

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
- Free of Genetically Modified materials
- This food ingredient is derived from a raw agricultural product and requires further processing for human consumption as per 21 CFR § 117.136
- Product of Canada

ALLERGENS

- Grain products contain gluten which can cause adverse reaction for people with gluten intolerance
- Sulphites may be naturally present in the product

INGREDIENTS

- Wheat grains

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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Product
Flaked Wheat

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