

## SUSTAGRAIN®

### Quick Rolled Barley Flakes

#### I. General

Sustagrain® also known as Prowashonupana is a hullless, waxy starch barley. It has unique total dietary fiber and beta-glucan levels, substantially greater than other cereal grains. Sustagrain® Barley products are heat treated to inactivate the naturally occurring lipolytic enzymes. Milling is carried out in accordance with Good Manufacturing Practices. All products comply with the Federal Food, Drug, and Cosmetic Act, as amended, and all regulations promulgated thereunder. Sustagrain® Barley products are all natural with no added preservatives or other ingredients.

#### II. Typical Analyses

##### A. Proximate Composition (Dry Matter Basis)

Moisture, %	14.0 Max.	AACC 44-15A
Ash, %	2.5 Max.	AACC 08-01
Protein (N x 6.25), %	18.0+ 3.0	AACC 46-10
Fat, %	6.5+ 2.0	AACC 30-20
Carbohydrates%	25 - 35	

##### B. Fiber Composition

Total Dietary Fiber, %	30.0+ 3.5	AACC 32-07
Beta-glucan, %	15.0+ 2.0	AACC 32-22

##### C. Enzyme Activity

Peroxidase	Low to Negative
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III. Physical Properties

A. Particle Size Profile (100g sample, RO-Tap for 2 minutes - no hammer)

			%	
On	US	4	15	Maximum
On	US	7	55-85	
On	US	10	10-25	
On	US	14	10	Maximum
Thru	US	14	4	Maximum

B. Thickness of flakes 0.0175 + 0.0025"

C. Water Absorption (Procedure available upon request)

As per 50g sample 110 - 140 g

IV. Microbiological Properties

A. Aerobic Plate Count	50,000/g max
B. Yeast and Mold	1,000/g max
C. Coliform	100/g max
D. E. coli	<3/g
E. Salmonella	None Detected/375g
F. Staph aureus (CP)	<10/g

V. Food Ingredient Label Statement

Whole Grain Barley Flakes or Whole Grain Rolled Barley

VI. Packaging

Available in multiwall Kraft paper bags.

VII. Shelf Life

Under ambient conditions, shelf life is 12 months. Shelf life extensions are extended when products are held at controlled temperature and humidity conditions.

VIII. Allergen Statement - Product contains wheat