Organic Puffed Amaranth

DESCRIPTION

Puffed Amaranth is a nutritious, puffed, whole-grain product with a unique, nutty, and toasted flavor and a "soft crunch" texture. It adds essential fiber and vitamins to a variety of applications. A source of complete protein, amaranth contains eight essential amino acids, including lysine.

APPLICATIONS & FUNCTIONAL BENEFITS

- Improve mouth feel and add texture to baked goods, bars, cereals.
- Maintains identity in soups, baby food, hot and cold cereals, etc.
- · Assists with binding and water absorption.
- Use as a nutritive, gluten-free additive for breading, garnishes, etc.
- Increase eye appeal when used in baked goods, coatings, and confections
- Holds natural and artificial colors and flavors well, reducing the need for other additives, thereby improving cost structure and allergen profile.
- · Replacement for wheat, sesame, soy, and other puffed pieces.
- · Use to achieve a clean label by simplifying an ingredient list.

USAGE RECOMMENDATIONS

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

INGREDIENT DECLARATION

Organic Puffed Amaranth

PHYSICAL PROPERTIES

Color & Appearance: uniformly sized; varies in color from off-white

to light brown

Texture: crunchy

Odor & Flavor: slightly sweet, nutty & toasty flavor

Moisture: less than or equal to 11% Gluten: less than or equal to 10 ppm

SHELF LIFE & STORAGE REQUIREMENTS

12 months when stored unopened at ambient temperature (70 $^{\circ}\text{F},$ <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	374.0
Fat	4.9 g
Saturated	1.5 g
Carbohydrates	65.1 g
Sugar	1.1 g
Dietary Fiber	8.3 g
Protein	12.4 g
Salt	0.01 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: Amaranth contains no genetically modified material

Organic: Certified Organic

Gluten Free: Gluten Free

Allergens: Produced in a facility free of the top 8 allergens

GSFI Certified: Produced in a Certified SQF facility

ALLERGEN STATEMENT

Produced in a gluten-free and allergy-friendly facility, where the top 8 allergens (milk, eggs, soybeans, wheat, peanuts, tree nuts, fish, shellfish) are neither sourced nor processed as an individual ingredient or component ingredients. Ingredients are carefully sourced to minimize the risk of cross contamination from these allergens. Ingredients are sourced from reputable ingredient suppliers that maintain an allergen control program and have provided allergen statements.