

Organic Puffed Corn BAKZ

Description

Puffed Corn is produced from whole, yellow corn seed. Puffing expands the inherent starches for a finished product providing customer desired bulk density, texture, and color values.

Applications & Functional Benefits

Improved texture in baked goods, bars, and cereal. Assists with binding and water absorption. Holds natural and artificial flavors. Clean label.

Ingredients

Puffed Corn – 100%

Country of Origin

United States of America

Packaging

3-ply multi-wall bags or totes.

Storage and Shelf Life

12 months unopened, ambient conditions of moderate temperature and humidity.

Technical Analysis

Allergens

Gluten <10 ppm

Analytical Analysis

Moisture 11.0% Max
Bulk Density 80 ± 20g/L
Color Light Tan to Yellow
Unpuffed ≤1%

Microbiological Analysis

Coliforms <10 cfu/g
E.Coli <10 cfu/g
Listeria Negative
Salmonella Negative

Food Safety Certification

GSFI, Organic and Kosher Certifications.

Nutritional Facts

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Serving size	(100g)
Amount Per Serving	
Calories	360
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 70g	25%
Dietary Fiber 18g	64%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 13g	26%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1mg	6%
Potassium 110mg	2%

GMO Status

Non-GMO

Prop 65 Statement

Does not apply

This product is food grade and is in compliance with Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder.