

## Flav-R-Grain® GRANULAR & COARSE POWDER

**Description:** Flav-R-Grains are a granular product designed to enhance the appearance of multi-grain products and offer a pleasant roasted corn/nut flavor and aroma.

**Applications:** Flav-R-Grains are used in combination with masa flour to produce tortilla products that are representative of a traditional fresh cooked, steeped corn process while affording the convenience and consistency of a masa flour process. Flav-R-Grain dark toast level will produce a dark point of grain identity with a nutty flavor note. Flav-R-Grain light toast level will add a point of grain identity that is lighter in color and adds a corn flavor note. A combination of a dark and light toast level product will give a very natural “variegated” appearance and a more balanced flavor.

**Packaging:** 50 lb. multi-wall paper bags with poly liner.

**Storage:** Shelf life of 1 year. Keep cool and dry.

**Flavors:** Flav-R-Grains are available in light and dark toast.

**Typical Usage:** Fresh corn tortillas, tortilla chips, taco shells, extruded snacks, cereals, multi-grain snacks, etc. We recommend a starting formula of 2 - 4% dry flour weight for cookies, crackers, breads, batters and breadings.

**Certifications:** Kosher OU, Gluten Free.



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