

Pregelatinized Flakes, Yellow Corn, Thin

TYPICAL ANALYSIS

Moisture	8.0%
Extract FG Dry Basis	75.0%
Protein Dry Basis	10.0%
Diastatic Power °Lintner	negligible
Conversion Time	Less than 10 minutes
Color	0.8 °Lovibond (Degree Lovibond, Series, 52, 1/2" Cell)

ITEM NUMBER AND PACKAGING OPTIONS

507525-pound multi-wall paper bags

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store in a dry area at temperatures of <90 °F.
Handle with care to avoid breaking the flakes.

CHARACTERISTICS

- Pregelatinized Yellow Corn Flakes can be used as a cereal adjunct. The flakes can be added to the mash without first using a cereal cooker. The pregelatinized flakes will give a higher yield and a more trouble-free brew than a conventional flaked corn. Also, the corn has been degermed (the oil removed), thus eliminating rancidity.
- Using Pregelatinized Yellow Corn Flakes as an adjunct produces a lower color in the finished beer without lowering the original gravity.
- Pregelatinized Yellow Corn Flakes produce a beer with a mild, less malty flavor
- Pregelatinized Yellow Corn Flakes produce a drier, more crisp beer.

APPLICATIONS

- Use up to 40% as a cereal adjunct in the total grist
- Add directly to the mash with the malts. Do not mill. A single or multiple temperature infusion can be used. Conversion time and lautering time will be normal.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

March 2006