

Flav-R-Grain® PBE Peanut Value-Added Alternative



Flav-R-Grain PBE is a value-added ingredient alternative for products that use peanuts. This 100% natural stabilized corn germ adds a nutty, whole-grain flavor to products. Flav-R-Grain can be used for breads, cookies, bars, cereals, baked goods and more, or it can be blended with peanut butter flour to extend usage and provide a significant cost savings.

Flav-R-Grain PBE:

- All natural
- Allergen-free
- Cost-effective
- Natural dietary fiber
- Emulate fried/toasted applications
- Mask flavors
- Food safe

When certain nuts are packaged and processed they can have a relatively short shelf life. If processed nuts are stored in a non-nitrogen flushed package, they can become stale within a couple of months. Our product, Flav-R-Grain PBE, is stabilized and has a one year shelf life. Also, in the nut industry, protein and fiber are key nutrients typically highlighted in marketing literature. By using our PBE product, a food developer may decrease total fat and increase dietary fiber in their formulations making for a healthy product.

The chart below provides nutritional information per 100 grams for our PBE product and dry roasted peanuts.

	Flav-R-Grain PBE	USDA Nutrient Database Dry Roasted Peanuts
Protein	18 grams	17 grams
Total Fat	27 grams	52 grams
Saturated Fat	3 grams	7 grams
Total Carbohydrates	48 grams	25 grams
Fiber	19 grams	9 grams
Calcium	24 mg	70 mg

For more information or samples, please visit qualitechco.com or call us at 800-328-5870 x219.

