

FOOD INGREDIENTS

Looking for More Flavor and Fiber in Your Final Product?

Our Flav-R-Grain® (FRG) is a granular product designed to enhance the appearance of multi-grain products and offer a pleasant roasted corn/nut flavor and aroma. It also has 19 grams of fiber per 100 grams. This product works well in fresh corn tortillas, tortilla chips, taco shells, extruded snacks, cereals, multi-grain snacks, cookies, crackers, breads, batter and breadings.

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. The use of FRG can allow a manufacturer to scale up production of corn tortillas without adding additional cooking capacity. Added to cooked masa, FRG can add additional visual interest and flavor for multi-grain and home-style applications.

It comes in dark and light toasts. FRG dark toast level will produce a dark point of grain identity with a nutty flavor note, similar to that of peanut butter. The smallest grind size of Flav-R-Grain will also contribute fried corn chip flavors in baked chip applications, allowing for a reduced fat product with full fat flavor. FRG 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.

QualiTech's Flav-R-Grain benefits are:

- Consistent performance (flavor, integrity, look and feel)
- Consistent supply
- Non-GMO option
- Flav-R-Grain P.B.E. (Allergen free peanut butter flavor and aroma)
- Dependable pricing
- Fry/Bake stability
- Kosher OU
- Gluten-Free



To discover how QualiTech can improve or enhance your food products, please visit qualitechco.com or call us at 800.328.5870 ext. 219.

