



PRODUCT INFORMATION SHEET

BREWERS YELLOW CORN FLAKES NON-GMO

FEATURES & BENEFITS

Produced in the U.S.A.

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Moisture	7.0%
Extract FG, Dry Basis	80.0%
Protein, Dry Basis	10.0%
Conversion Time	<10 min
Color	0.8 SRM

ITEM NUMBER

7735 50-pound multi-wall bag

CERTIFICATION

Kosher: UMK Pareve

APPLICATIONS

Use to produce a beer with mild, less malty flavor and a drier, more crisp beer

STYLE

Pregelatinized flakes

SENSORY CHARACTERISTICS

Color Medium yellow
Flavor Fresh corn

SUGGESTED USAGE RATES

Up to 40% As a cereal adjunct in the total grist

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored flakes are prone to loss of freshness and flavor. May begin experiencing a slight flavor loss after 6 months.

CHARACTERISTICS

- 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.
- Use as an adjunct to produce a lower color in the finished beer without lowering the original gravity
- Add directly to the mash with the malt. **Do not mill.** A single or multiple infusion can be used. Conversion time and lautering time will be normal.