

Heat Treated

- HEAT TREATED FLOURS - better viscosity, texture and adhesion, lower micro counts
- *Fish Batter, Ice Cream and Cookie Inclusions*
- STABILIZED WHEAT BRAN - add fiber to any product, extended shelf life
- *Bran Muffins, Cookies and Scones*
- STABILIZED BRAN GERM CONCENTRATE - better volume, reduced enzyme activity for longer shelf life, reconstitution properties

