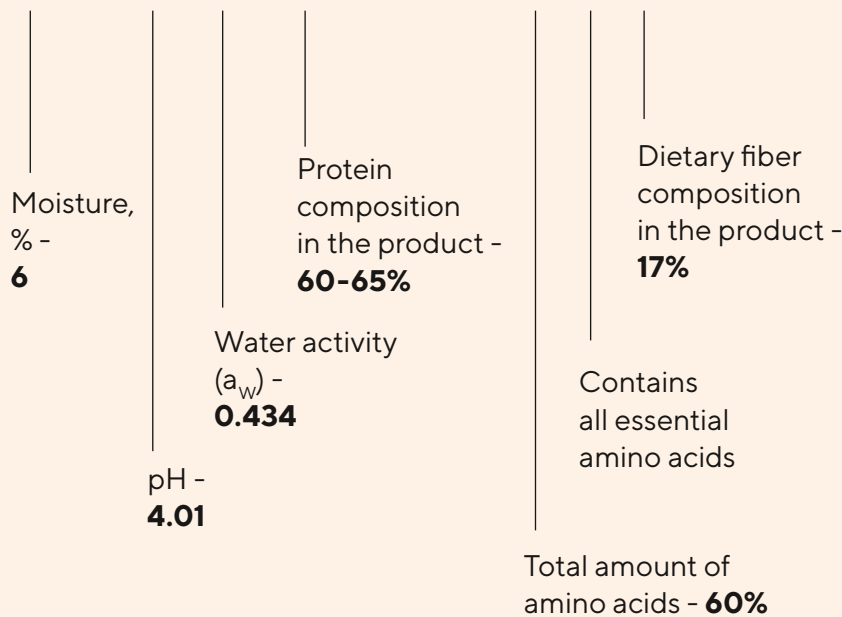


## HIGH-QUALITY WHOLE GRAIN PROTEIN CONCENTRATE -

produced from non-GMO wheat grains grown in the Baltics, EU origin, rich in fiber, after fermentation.



- HIGH PROTEIN**
- HIGH DIETARY FIBER**
- LOW SUGAR**
- NO ADDED SUGAR**
- LOW SODIUM**



According to the recipe, in order to be able to use the nutrition claim of the EC regulation "SOURCE OF PROTEIN", the <sup>2</sup>WHEAT content of the total amount of flour must be 18%, making the protein content 11.9 g/100 g of product.

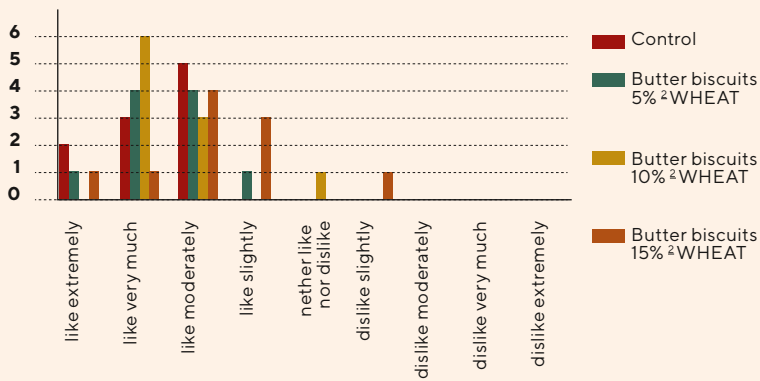
According to the recipe, the nutrition claim of the EC regulation "SOURCE OF FIBER" may be used if the <sup>2</sup>WHEAT content of the total flour content is 18%, making the fiber content 3.2 g/100 g.

According to experiments - the most optimal content of <sup>2</sup>WHEAT according to physical indicators and sensors is 15% of the total amount of flour.

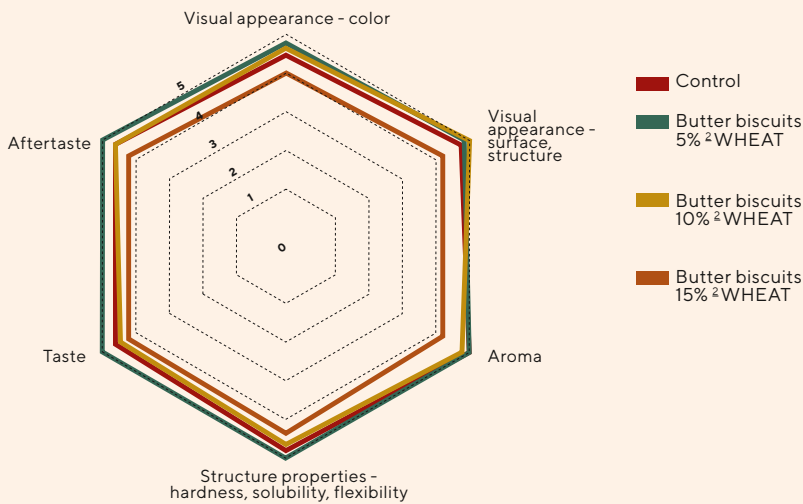
Samples	Structure (hardness), N	Moisture, %	pH	$a_w$	Color		
					L* (lightness)	a* (green-red)	b* (blue-yellow)
Control sample	7.20	3.1	6.54	0.508	74.33	-3.24	23.44
5% <sup>2</sup> WHEAT	11.01	5.2	6.10	0.572	69.89	-1.56	18.61
10% <sup>2</sup> WHEAT	10.94	5.0	5.60	0.573	64.88	0.48	19.64
15% <sup>2</sup> WHEAT	8.68	3.1	5.21	0.388	59.72	1.48	18.54

The amount of <sup>2</sup>WHEAT added is of the total amount of flour.

## BUTTER BISCUIT LIKING RATING



## SENSORY EVALUATION OF BUTTER BISCUITS



## EFFECT OF ADDITION OF <sup>2</sup>WHEAT GROUND RAW MATERIAL ON DOUGH:

The <sup>2</sup>WHEAT mixes into the dough very well and forms a dough-like control, it also binds into the dough and is practically invisible.

## EFFECT OF ADDITION OF <sup>2</sup>WHEAT GROUND RAW MATERIAL ON FINISHED PRODUCT:

Adding <sup>2</sup>WHEAT slightly affect moisture and water activity ( $a_w$ ) in butter biscuits. The peak point is 15%.

There is an effect on the pH of butter biscuits - the higher the concentration of <sup>2</sup>WHEAT, the acidity increases. A higher concentration of <sup>2</sup>WHEAT gives a sour taste, and the structure becomes slightly more durable. The addition of <sup>2</sup>WHEAT has no significant effect on the aroma. All butter biscuits tasted almost like the control sample, there was not much difference. The addition of <sup>2</sup>WHEAT affects the color. If <sup>2</sup>WHEAT is added - the color of the butter biscuits is uniform, a little darker than the control sample.

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