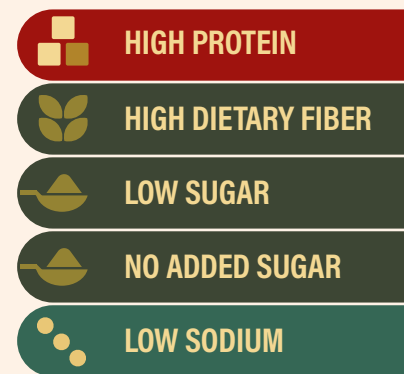
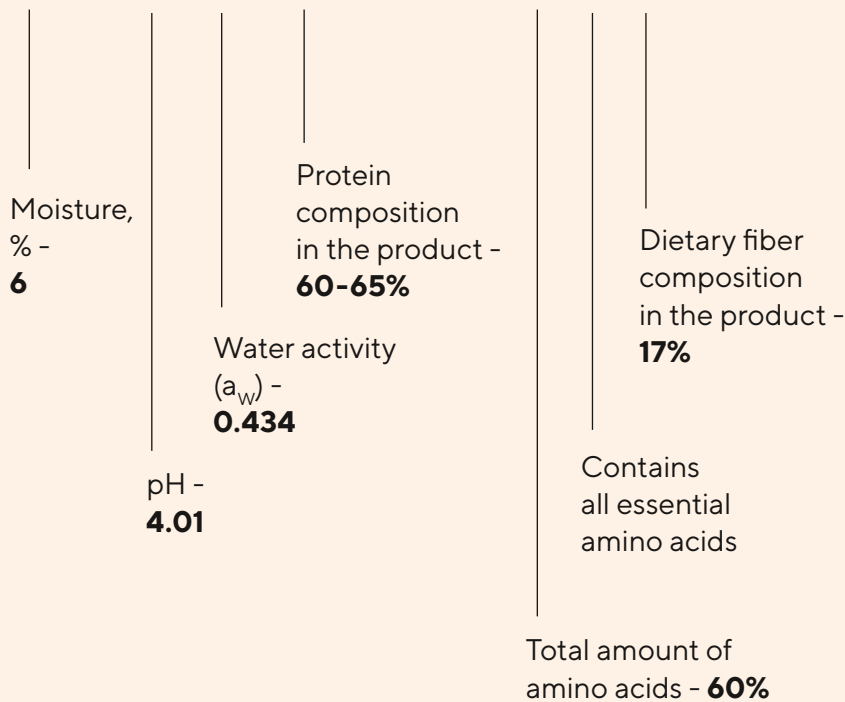


²WHEAT

Application - CRACKERS

HIGH-QUALITY WHOLE GRAIN PROTEIN CONCENTRATE -

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



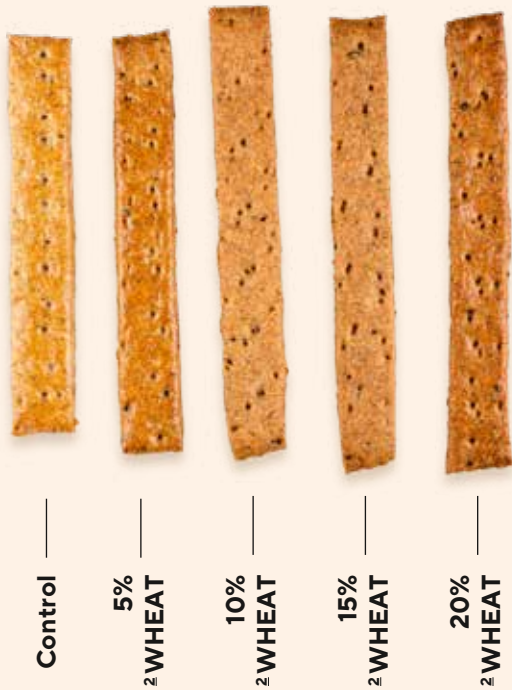
According to the recipe, for the nutrition claim "SOURCE OF PROTEIN" in the EC Regulation to be used, the ²WHEAT content of the total flour content must be 8% or 6% of the total quantity of all raw materials (except water), resulting in a protein content of 12.62 g/100 g of the product.

According to the recipe, K may use the nutrition claim "HIGH FIBRE" in the EC Regulation, but if ²WHEAT is added until the nutrition claim "SOURCE OF PROTEIN" is allowed, the fibre content increases by 11%.

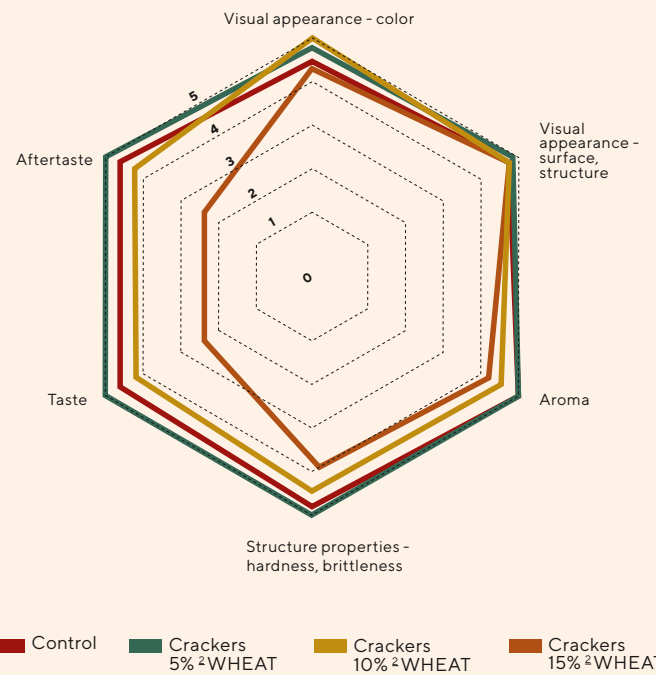
According to experiments, the optimal ²WHEAT content by physical and sensory parameters is 10% of the total flour content.

Samples	Structure (hardness), N	Moisture, %	pH	a_w	Color		
					L* (lightness)	a* (green-red)	b* (blue-yellow)
Control sample	14.89	5.1	6.91	0.475	58.79	0.69	20.04
5% ² WHEAT	9.22	5.5	6.69	0.555	56.53	2.25	19.96
10% ² WHEAT	10.95	3.7	6.27	0.429	51.94	3.19	18.13
15% ² WHEAT	9.18	4.4	5.85	0.545	48.46	3.73	17.97

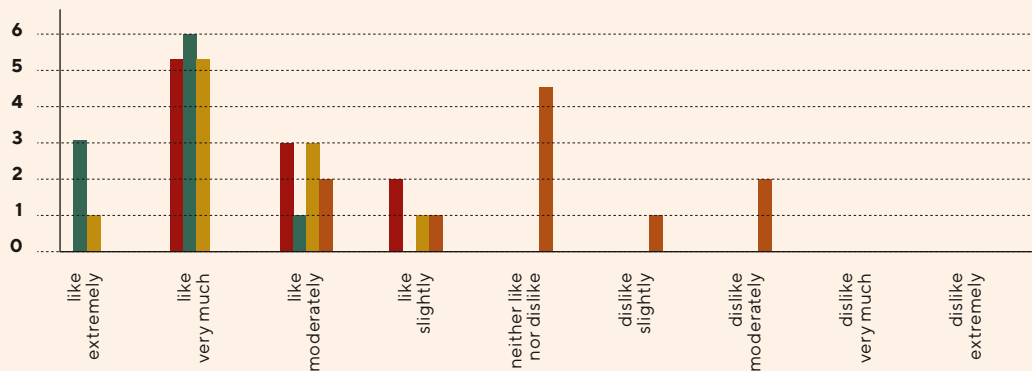
The amount of ²WHEAT added is of the total amount of flour.



SENSORY EVALUATION OF CRACKERS



CRACKERS LIKING RATING



EFFECT OF THE ADDITION OF ²WHEAT RAW MATERIAL ON DOUGH

The 5% and 10% ²WHEAT mixes better into the dough and forms a dough-like control, the dough is smoother. With 15% ²WHEAT the dough starts to become harder and less elastic due to the high fiber content.

EFFECT OF THE ADDITION OF ²WHEAT RAW MATERIAL ON THE FINISHED PRODUCT:

Adding ²WHEAT does not affect moisture and water activity (a_w) in crackers.

There is an effect on the pH of crackers – the higher the concentration of ²WHEAT, the higher the acidity. A higher concentration of ²WHEAT produces a sour taste, and the structure becomes slightly crumblier. The addition of ²WHEAT has no significant effect on the aroma.

The addition of ²WHEAT affects the color. If ²WHEAT is added – the color of the crackers is uniform, and a little darker than the control sample.

PRODUCER: "I.S.D." SIA

Baldones street 2, Iecava, Bauska Municipality, Latvia, LV-3913

VAT No. LV40003356850

E-mail: nora@2-wheat.com

Phone: +371 67896322