



PRODUCT TABLE

		K-100	K-450	Baron™	T-550	T-650	K-650	K-BIS	T-850	Whole Wheat	K-Special	K-1050
SPECS	Gluten (min) %	28	28	30	28	27	27	26	26	25	25	23
	Protein (min)%	10	11	12.0	11.5	11.0	11	10	10.0	10.5	7	10
	Ash (max)	0.55	0.55	0.58	0.60	0.65	0.75	0.65	0.85	1.5	0.55	1.5
	Moisture (max)%	14.5	14.5	14.5	14.5	14.5	14.5	14.5	14.5	14.5	14.5	14.5
	FN	350	350	350	350	350	350	350	350	350	350	350
	Sedimentation (min)	36	35	35	32	28	28	24	27	27	27	25
APPLICATIONS	Noodle		*		***	**						
	Pastry	***	**	*								
	Baklava	***	**									
	Flat	***	**	*								
	Luxury Bread			***	**	*						
	Bread			*	***	**	*		*			
	Bagel				***	**	*		**			
	Lavash/Naan/Chapati					**			***			*
	Bran Bread									***		**
	Biscuit and Cracker						**	***				
	Crossant	***	**	*								
	Pizza	**	***									
	Sandwich	***	**									
	Kadayif										***	

* Each product can be fortified with additives.