

## Puffed Sorghum

### Product Description:

Sorghain puffed sorghum is a natural ingredient, made in Australia from locally grown sorghum that is free of any genetic modification. High in protein and other nutritional components, it is an environmentally friendly, healthy, and cost-effective alternative to other commercially available puff products.

### Product Value Benefits:

Sorghain puffed sorghum provides food manufacturers the opportunity to incorporate a cost-effective source of high protein puffed grains into innovative and healthy food products.

### Product Use & Application:

Sorghain puffed sorghum can be incorporated into processed foods to enhance nutritional properties and/or serve as a functional ingredient. Puffing of the sorghum creates a light and crunchy texture, making it ideal for inclusion in a whole-grain bread mix, muesli bar, breakfast cereal, trail mixes or as a stand-alone snack.

### Pack Size:

Product is available in the following pack sizes:

- 3.5kg multi-walled, paper bags

### Storage Conditions & Shelf Life:

12 months from date of manufacture (store in cool & dry conditions)

### Nutrition Analysis per 100g quantity

Puffed Sorghum	per 100g
Analytical data	Result
Energy	1568kJ
Protein	11.5g
Dietary Fibre	10.8g
Fat - total	3.3g
- Saturated	<1g
- Monounsaturated	1.3g
- Polyunsaturated	1.3g
- Trans	<0.01g
Carbohydrate	68.5g
- Sugars	0.0g
Ash	1.5g
Moisture	5.4g
Sodium	<5mg
Gluten	<5ppm
Texture	Crunchy

### Allergens:

Product does not contain any of the mandated allergens under the Australian Food Standards Code.

### Claims & Benefits:

Sorghain puffed sorghum offers a range of key benefits, including:

- Non GMO
- Ancient Grain
- 100% natural
- Wholegrain

