




# LOUGHRAN

## Deluxe Flaked Wheat

### PRODUCT DESCRIPTION

Deluxe Flaked Wheat is produced when whole unmalted wheat flakes 'cooked' through a high temperature torrefication process to gelatinise the starchy endosperm. Once torrefied, the wheat is rolled to make it flaked. Using torrefied Deluxe Flaked Wheat will help to add greater mouthfeel and head retention to your beers as a result of its high protein levels, making it a usefully versatile adjunct for several beer styles.

Loughran Deluxe Flaked Wheat has been specially selected by the Loughran team. Drawing on seven generations of family barley growing wisdom from our origins on our farm in Dundalk, Ireland, and our experience and expertise in UK malting and brewing from Brewers Select in Peterborough, we choose only the best farmers to work with. These lasting partnerships form the backbone of everything we do, and allow us to deliver brewers and distillers the finest malts and adjuncts, in the process connecting them to the heart of their ingredients in the journey from farm to glass.

USE FOR	USAGE RATE	CHEMICAL STANDARDS
Adding mouthfeel to beers Increasing head retention Increasing protein levels	Up to 5-10%	The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	Wheat Beers -Belgian Lambic & Wit, Berliner Weisse, American Wheat NEIPAs	
TYPICAL ANALYSIS		
Moisture (%)	11% Max	 <b>LOUGHRAN</b> From Farm to Glass
Extract D.M. (loB L°/Kg)	290 L°/Kg	
Colour (EBC)	2.5 - 4.5 EBC	
TSN (%)	0.25% Maximum	
Foreign Material	Target Nil	
Storage	12 months in cool, dry conditions	
GM STATUS	EXTRA NOTES	Deluxe Flaked Wheat
Free from Genetically Modified Organisms.	Torrefied	Since 1908 25 kgs / 55 lbs 