

For many years, the Melkombinat has been producing a wide range of heat-treated flour - an innovative product for food industry.
Wheat flour produced by Melkombinat exposed to high temperatures, after which it is sifted and crushed to the particle size required by the client. The duration and parameters of the heat treatment process depend on the product formulation client's wishes.

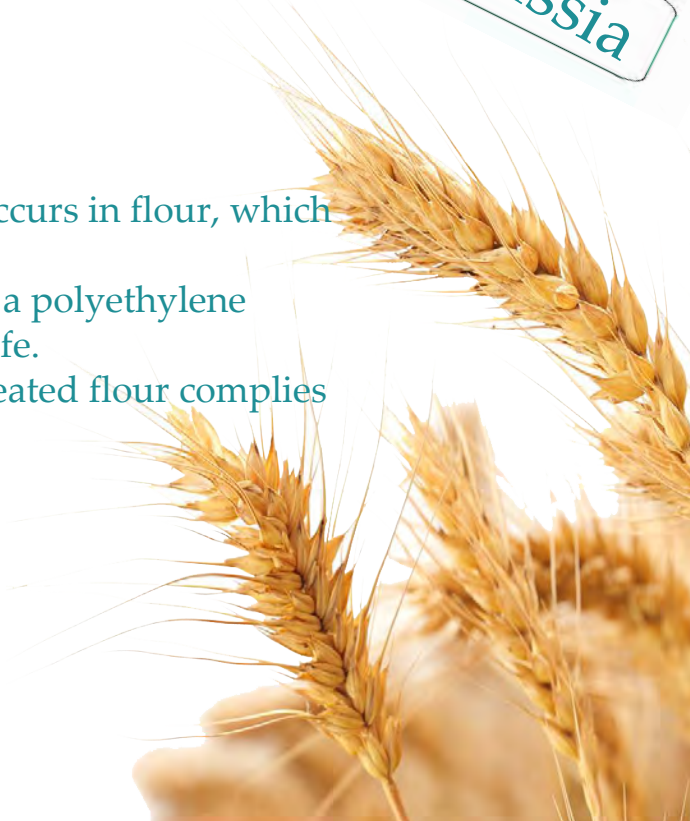
Made in Russia

Heat-treated flour

When exposed to high temperatures, water, and steam, a dehydration process occurs in flour, which gives the flour unique functional properties.

The flour mill packages its heat-treated flour in multi-layer kraft paper bags with a polyethylene insert, which allows the product to remain unchanged and stable throughout its shelf life.

The quality and product safety management system for the production of heat-treated flour complies with international standards ISO 9001, FSSC 22000.



Wheat flour heat-treated fried



LLC "Melcombinat Ingredient"

Appearance and color - from creamy to light brown

Storage conditions:

Store at ambient temperature environment not higher than 25 C and relative humidity no higher than 70%.

Store grain stocks in dry, well-ventilated, pest-free warehouses, in compliance with approved sanitary rules, in a cool place, close the package after opening.

Properties:

- has low humidity
- has high water absorption capacity
- has low microbiological contamination
- has partially gelatinized starch
- no enzymatic activity.
- depending on the client's requirements, flour is produced with a moisture content of no more than 2.5-4%.

Production:

Heat-treated wheat flour fried during the production process goes through 2 stages of exposure to temperatures in a turbo cooker and a turbo dryer.

When in contact with a heated surface, depending on the set temperatures, the flour acquires a darker color, smell.

Intended for use:

- in the production of fillings for confectionery products, dry mixes, meat mixtures
- replacement of starch and unprocessed wheat flour in the production of flour confectionery and bakery products
- as a stable carrier of components in any dry mixtures based on flour and starch
- as a water-binding component in opaque fillings
- for thermal stabilization of curd fillings, canned milk in the production of sauces, leisons

Wheat flour heat-treated pasteurized



LLC "Melcombinat Ingredient"

Appearance and color - from white to creamy white

Storage conditions:

Store at ambient temperature environment not higher than 25 C and relative humidity not higher than 70%.

Store in dry, well-ventilated, pest-free grain stocks in warehouses, in compliance with approved sanitary rules, in a cool place, close the package after opening.

Properties:

- has low humidity
- has reduced enzymatic activity
- has low microbiological contamination
- depending on the client's requirements, flour is produced with the required moisture content (less than 8%)

Production:

Heat-treated wheat flour, pasteurized during the production process, is exposed to temperature in a turbo dryer upon contact with a surface heated to specified temperatures, depending on the required quality indicators of flour.

Intended for use:

- in the production of baby food products (soups, cereals, purees, etc.)
- in the production of creams, fillings, jelly, sauces and raw materials for waffle fillings
- in the production of sausages and meat products
- intended for use as a breading for semi-finished products
- as a component in the production of flour confectionery and bakery products
- as a stable carrier of components in any dry mixtures based on flour and starch, including for long-term storage products (enzymes, seasonings, additives, spices, flavors and fragrances, etc.)

Wheat flour heat-treated cold swelling



LLC "Melcombinat Ingredient"

Appearance and color – white or cream with a yellowish tint

Storage conditions:

Store at ambient temperature no higher than 25 C and relative humidity not higher than 70%.

Store in dry, well-ventilated, pest-free warehouses, in compliance with approved sanitary rules, in a cool place, close the package after opening.

Properties:

- has low humidity
- has high water absorption ability
- has low microbiological contamination
- has a high degree of starch gelatinization
- no enzymatic activity.
- depending on the client's requirements, flour is produced with a moisture content of no more than 8%.

Production:

Heat-treated cold-swelling wheat flour: production technology is based on the influence of such parameters as temperature, dry steam and water on flour.

Under the influence of set temperatures, the product passes through a turbo cooker and a turbo dryer.

Intended for use:

- as a thickener and partial replacement of starch in the production of mayonnaise, ketchup, sauces and other products
- as a component in the production of flour confectionery and bakery products.

Wheat flour heat-treated hot swelling



LLC "Melcombinat Ingredient"

Appearance and color - white or white with a cream tint

Storage conditions:

Store at an ambient temperature not exceeding 25 C and relative humidity not exceeding 70%.

Store in dry, well-ventilated, pest-free warehouses, in compliance with approved sanitary rules, in a cool place, close the package after opening.

Properties:

- has low humidity
- has high water absorption capacity
- has low microbiological contamination
- has partially gelatinized starch
- has reduced enzymatic activity
- depending on the client's requirements, flour is produced with a moisture content of no more than 8%.

Production:

Heat-treated hot-swelling wheat flour during the production process is exposed to temperature and dry steam in a turbo dryer.

Intended for use:

- as a thickener and partial replacement of starch in the production of instant products: soups, purees, porridge and other products
- as a moisture-retaining agent in the production of creams, fillings, jelly, sausages and meat products
- as a component in production flour confectionery and bakery products
- as a stable carrier of components in any dry mixtures based on flour and starch



Heat-treated flour pack in multi-layer kraft paper bags with polyethylene liner 25 kg. Stacking from 30 to 40 bags per pallet (from 750kg to 1000kg per pallet).

Shelf life: 18 months

In 100g. product contained:
protein- 10.3 g
fat- 1.1 g
carbohydrates- 70.0 g
Energy value
– 1398 kJ/334 kcal

Taste and smell-characteristic of wheat flour, flavored roasting

Shipment from container, suitable for the client:

40HC/40DC - 24 pallets (up to 25 tons)
40Ref - 23 pallets (up to 21 tons)
20DV - 11 pallets (up to 12 tons)
20Ref - 10 pallets (up to 11 tons)

In addition to the specified range, the flour mill has the ability to produce heat-treated flour for specific technological purposes according to special customer orders.

