

Extruded Gluten Free Snack Pellets

VALUE PROPOSITION: Enhanced quality of wheat free snacks with a crunchy texture

Yellow Pea Flour V6000 is a gluten free flour providing good expansion properties and a crispy texture

Ingredients	%
Yellow Pea Flour V6000	50.00
Native Potato Starch	50.00
Salt	0.50
Sodium Bicarbonate	0.40
Water	20.00

Nutrition Facts	
Serving size	(100g)
Energy	286kcal / 1204kj
Fat	0.8g
of which saturates	0.1g
Carbohydrate	53.3g
of which sugars	2.3g
Protein	9.1g
Dietary Fibre	4.1g
Sodium	0.3g

Preparation :

1. Weigh dry ingredients and mix well
2. Set up all the parameter of extruder including water flow, screw speed, barrels temperature (e.g., 90-65-70-130-130-50°C)
3. Process and cut
4. Dry the pellet at rotating drier at 70°C for 4-5hrs, to reach a moisture content at about 10-11% and pack
5. Allow 48h for moisture equilibrium
6. Fry 200°C season and pack

