

EXPAND YOUR HORIZONS WITH PUFFED GRAINS

The Grainwell Puffing Process

Grainwell delivers tomorrow's innovation by connecting today's technology with yesterday's grains.

We naturally expand whole grains and legumes up to 12x their size by dramatically altering the internal starch with controlled heat, steam, and pressure.

Customization

Our ready-to-eat (RTE) light and airy inclusions or finished cereals can be customized to your preferred level of crispy or crunchy.

Durability

Superior yields and reduced costs result from Grainwell's puffed products being less prone to breakage than batch cooked or extruded crisps.

Volume

Larger finished products that result from puffing expansion provide a sense of value and fullness without added calories or loss of nutritional impact.

Uniformity

Controlled process treats every grain or legume the same.

Grains & Legumes

| Ancient | Contemporary | Coming Soon |
|-----------|--------------|-------------|
| Amaranth | Corn | Chickpeas |
| Buckwheat | Rice | Lentils |
| Kamut® | Wheat | Barley |
| Khorasan | | Fonio |
| Millet | | Oats |
| Quinoa | | Spelt |
| Sorghum | | |

GRAINWELL
PUFFED GRAINS



GRAINS PUFFED GRAINS FINISHED PRODUCT

Still using extruded or batch cooked crisps?

Grainwell puffed grains increase durability, nutrition, and bio-availability.

Struggling to achieve your desired flavor profile?

Grainwell ingredients are a versatile flavor carrier in sweet and savory formulations.

Need to reduce calories?

Grainwell puffed cereal is an excellent upgrade from processed cereal.

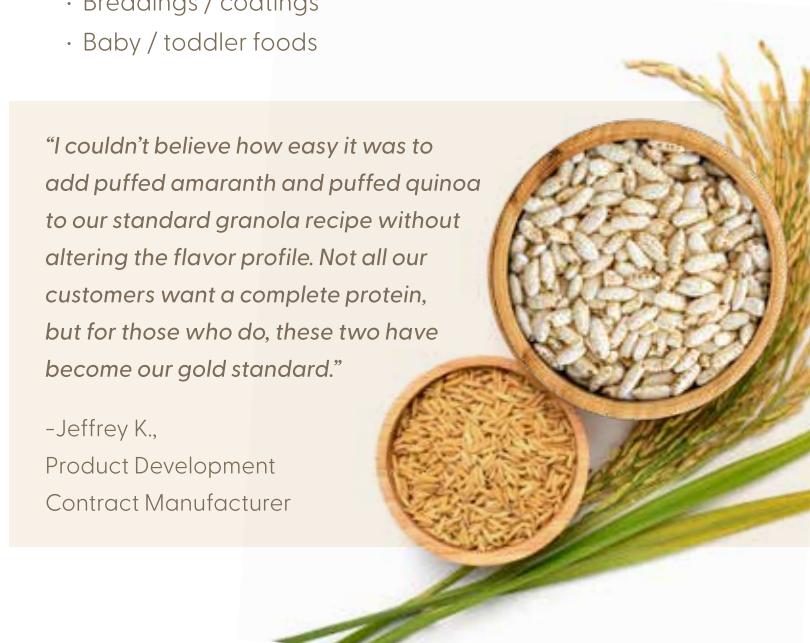
Applications

Product attribute modification results in a wide diversity of finished product applications to meet your desired visual appeal, texture, nutrition, and volume to just about anything, including:

- Granola / muesli
- Cereal (inclusions or finished)
- Snack / meal bars
- Trail mix
- Confectionery
- Bakery
- Toppers for salads, yogurts, desserts
- Breadings / coatings
- Baby / toddler foods

"I couldn't believe how easy it was to add puffed amaranth and puffed quinoa to our standard granola recipe without altering the flavor profile. Not all our customers want a complete protein, but for those who do, these two have become our gold standard."

-Jeffrey K.,
Product Development
Contract Manufacturer





Let the world's largest controlled-puffing facility, and North America's only facility, use its state-of-the-art equipment to create exactly what you need

Certifications and Assurances

- SQF
- Non-GMO
- Organic or conventional
- Kosher
- Gluten-free
- Vegan
- Top 8 / Top 9 allergen-free
- RTE

Sustainability

Reduced Food Waste

- Higher yields result from closed-loop technology
- Reduced loss from durability of our finished goods
- Zero-waste system



Energy Reduction

- Energy consumption is ~50% less than the traditional puffing method with much lower emissions
- Repurposed steam condensate heats the warehouse and production area
- LED lighting utilized throughout the facility

Product Focus

- **Ancient Grains** promote biodiversity, reduce soil erosion, conserve water, and are more resilient to climate change while providing higher nutritional value and reducing food insecurity
- **Legumes** enrich soil with nitrogen which has a core impact on regenerative agriculture
- **All Ingredients** are Non-GMO and 80% are organic (customer-directed)

Product Diversity

- Ancient, heirloom, heritage and contemporary grains
- Legumes
- Gluten-free or gluten-containing (full facility segregation)

Packaging Options

- Industrial options (totes, bags, supersacks)

Grainwell Production Advantages

Efficiency / Cost

- Incredibly high yields (up to 95%)
- Low cost of operation (system runs without operator / limited changeovers)

R&D Support (Grainwell Process Development)

- Expertise from considerable puffing science experience and education
- 20 settings allow for extensive processing parameter adjustments

Quality

Food Safety

- Stainless steel, easy-to-clean system design
- Closed-loop system for enhanced food safety and minimized risk of cross contamination

On Spec

- Consistent energy application and system self-correction results in high uniformity
- PLC saves processing parameters, ensuring consistent quality every time



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