

# 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.



### 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

## 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

*"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



# GRAINWELL

## PUFFED GRAINS

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



Chris Bekermeier  
VP – Sales & Marketing

708-420-4133

2360 Industrial Parkway SW  
Dyersville IA 52040

[grainwellfoods.com](http://grainwellfoods.com)

