

Technical Bulletin

Nadanut® and Wheat Nuts®- Cooking and Applications Tips

Nadanut® and Wheat Nuts® can be used to extend the “show” of real nuts by blending them in at anywhere from 5-25%. They also can be used at 100% replacement of real nuts when you want something that has the look, taste, and crunch of a nut without the nut-allergens, or the high cost of tree nuts.

For use as a topical ingredient for yogurts, cereals, oatmeal, or ice creams, Nadanut® and Wheat Nuts® work great and are a unique and crunchy addition. You can add them just prior to enjoying these snacks and in these applications they will stay crunchy for over 30 minutes before starting to soften.

The Nadanut® and Wheat Nuts® products perform very much like ordinary nuts in a wide variety of applications. The one exception though is in recipes or applications that have a high level of moisture (free water) because the products are more porous than nuts and they will absorb the moisture and lost their crunch. Therefore, they are not recommended for use inside of higher moisture bakery items like muffins, quick breads, cakes, and cake-type brownies.

For samples or to discuss your specific application in more detail, please give us a call at 913-370-8070 or send us an email to info@inclusiontech.com.

