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King Ferry, New York
December 14, 2011

LIGHT BRAN (STANDARD TDF)

PHYSICAL DESCRIPTION: This bran is an high fiber (35% dietary fiber) milled from New York soft white wheat. The bran coat of New York soft white wheat is preferred for human consumption because of its sweet flavor and its compatibility with the human digestive system. The product is also unique in that the color is a light tan, unlike harsh brans made from red wheats.

Because the bran coat is located outside the wheat kernel, Lake Distilling goes to great lengths to produce this bran for human consumption. The wheat cleaning process employed in our mill by far exceeds industry standards to produce a clean, sanitary product.

This product is available in a standard grind.

TYPICAL USES: Light bran made from New York soft white wheat is used extensively in the cereal industry and in the baking industry for muffins.

PACKAGE AVAILABILITY AND LOCATION: The standard grind is available in Super Sacks and in 50 lb. sacks. This product is milled in King Ferry, New York.

LIGHT WHITE WHEAT BRAN TYPICAL ANALYSIS:

MOISTURE	12.0 - 14.0
PROTEIN	13.7- 14.1
FAT	2.0 - 3.5
DIETARY FIBER	34.0 - 38.0
SCREEN ANALYSIS:ON USS #10	5 - 15%
ON USS #20	53 - 63%
ON PAN	27 - 37%