

Crushed Rye Malt

Healthy grains, tasty breads



Crushed Rye Malt

Did you know?

Malt comes from the Germanic root "mel-" which means "soft". It is mainly used for alcoholic drinks and especially beer. It is a valuable source of dietary fiber and is known for having a lot of other health benefits.

Why using it in bread?

Crushed Rye Malt is used for baking dark bread. It gives the bread dark brown colour, improves its taste, aroma and gives a nice soft texture to the bread. It contains no additives nor preservatives.

ALSO AVAILABLE IN  Organic	 Clean(er) Label
25 	 12 months 2-30 °C

What's my grain?



Rye: Typical from the north of Europe. This grain is rich in fibers that are beneficial to your health.

What's in it for me?

As a baker



INNOVATION & DIFFERENTIATION

Creating new breads in line with consumer trends.



CONVENIENCE

Ready to use.
Easy to use.



VERSATILITY

Endless applications, endless creativity.

As a consumer



OUTSTANDING FRESHNESS

The crushed malt slowly releases its infused moistness to naturally prolong the freshness of the bread.



GREAT TASTE

Unique flavours brought by fermentation.



HEALTH

Source/rich in vitamins, minerals and fibres.

How to use? You can add Crushed Rye Malt directly to the dough.

www.puratos.com/wholegrains

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