

Fermented Rye Malt

Healthy grains, tasty breads



Fermented 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?

Fermented 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.



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



GREAT TASTE

Unique flavour brought by fermentation.



HEALTH

Source/rich in vitamins,
minerals and fibres.

How to use? To obtain the best colour, aroma and taste, pour 92-95 °C water on Fermented Rye Malt. Before mixing, it is best to blend the rye malt with the flour. You can also add the malt directly to the dough.

www.puratos.com/wholegrains

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