

Sproutgrain Oat

Healthy grains, tasty breads



Sproutgrain Oat

Did you know?

Centuries ago, Russian and Chinese folks were sprouting grains and beans. Sprouting allowed them to enjoy many health benefits such as avoiding scurvy disease and improving digestion.

Why using it in bread?

Sproutgrain Oat is used for baking wheat wholegrain breads and bread-like products. It provides freshness, juiciness and is convenient to use. Surprise your customers with the unique sweet taste of sprouted oat.

	 Clean(er) Label
10 	 2 months 2-6 °C 1 year -18 °C

Sproutgrain Oat is made of oat kernels, which have been sprouted and fermented.

What's my grain?



Oat: In flakes, steel cut or flour, oat will bring texture and taste to your bread. When sprouted, it has a unique sweet and creamy taste.

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 grains give a juicy mouthfeel to the crumb for a fresh experience.



GREAT TASTE

Unique flavour brought by fermentation.



HEALTH

Source/rich in vitamins,
minerals and fibres
Wholegrain.

How to use? Add Sproutgrain Oat to the dough at the beginning or at the end of the mixing.