

Sproutgrain Rye in Syrup

Healthy grains, tasty breads

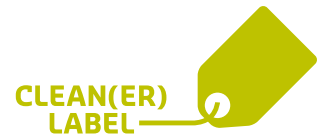




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Did you know?

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



The future of bread lies in its past

As we believe that the key to create the bread of the future is to look into its past. Therefore, we launched **Sproutgrain**: ready-to-use sprouted and fermented wholegrains & seeds.

Sproutgrain Rye in Syrup consists of sprouted and fermented rye kernels in syrup.

What's my grain?



Rye: Typical from the north of Europe. This grain is rich in fibers that are beneficial to your health. When sprouted, it brings honey and malted notes.

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 slowly release their 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. Wholegrain.

Do you want to know more about Sproutgrain Rye in Syrup?
Contact your local Puratos sales team.

www.puratos.com

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