

Sproutgrain Wheat

Healthy grains, tasty breads

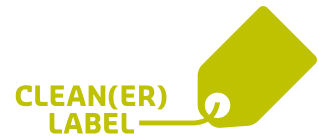




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Did you know?

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 Wheat consists of sprouted and fermented wheat kernels.

What's my grain?



Wheat: In flakes or malted, wheat will bring texture and taste to your bread.
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 Wheat?
Contact your local Puratos sales team.

www.puratos.com

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