

Sproutgrain Rye Dried

Healthy grains, tasty breads




Puratos
Reliable partners in innovation



Sproutgrain Rye Dried

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 Rye Dried is used for baking rye wholegrain breads and bread-like products. It provides freshness, juiciness and is convenient to use. The grains will not ferment during baking process and will not leave any hard bits into the bread.

<p>ALSO AVAILABLE IN</p> <p>Organic</p>	<p>Clean(er) Label</p>
<p>25 Kg</p>	<p>12 months 2-30 °C</p>

Sproutgrain Rye Dried is made of rye kernels which have been sprouted, fermented and then dried.

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 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? To guarantee the softness of the grains, soaking is needed for 1,5 hours. Sproutgrain Rye Dried should be added into the dough 1 minute before the end of the mixing.