

# Sproutgrain Wheat Dried

*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 and improving digestion.

## Why using it in bread?

Sproutgrain Wheat Dried is used for baking wheat 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.



*Sproutgrain Wheat Dried is made of wheat kernels which have been sprouted, fermented and then dried.*

## 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 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 Wheat Dried should be added into the dough 1 minute before the end of the mixing.