

Silkgrain Vital

*Natural and clean label
sprouted grains*



Zeelandia

Creating Possibilities

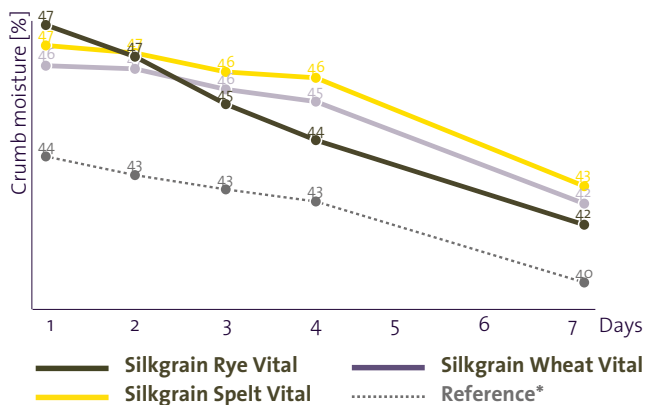
Silkgrain Vital

Building on Zeelandia's textural development expertise, sprouted grains sprout under controlled conditions and are then softened in sourdough. The finished product is tasty, unique and all – natural.

All products in the Silkgrain range are designed to be clean label.

Why Silkgrain Vital?

Anecdotal evidence suggests that sprouted grains are nutritionally superior their non-sprouted counterparts. All Silkgrain Vital grains are sprouted under carefully controlled conditions, then softened and stabilised with sourdough. The resulting product is not only E-free, but when added to your bread formulation, the grains will be bursting with natural flavour and will enable the crumb to remain fresh and moist, for several days.



*Reference: A complete multicereal bakery mix with grains and seeds, in powder form.

Key Facts

SILKGRAIN VITAL	
Appearance:	softened sprouted grains in sourdough
Dosage:	50 - 100% on flour
Shelf-life:	6 months in original packaging
Packaging:	3 x 5 kg PE bag in carton
SILKGRAIN WHEAT VITAL	
Ingredients:	sprouted wheat grains, wheat flour, wheat sourdough, salt
Acidity:	pH 3.7 - 4.2
SILKGRAIN SPELT VITAL	
Ingredients:	sprouted spelt grains, spelt flour, spelt sourdough, salt
Acidity:	pH 3.8 - 4.3
SILKGRAIN RYE VITAL	
Ingredients:	sprouted rye grains, rye grits, rye sourdough, salt
Acidity:	pH 3.5 - 4.0

What can I use Silkgrain Vital for?

- Rustic bread
- Tin and toast breads
- Baguettes
- Soft Rolls and Subs



Other Products in the Silkgrain range

Oat, Barley, Spelt, Ebony, Grits, Legim



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