

Silkgrain Ebony

*Softened seeds and grains,
with added malt, for darker breads*



Zeelandia

Creating Possibilities

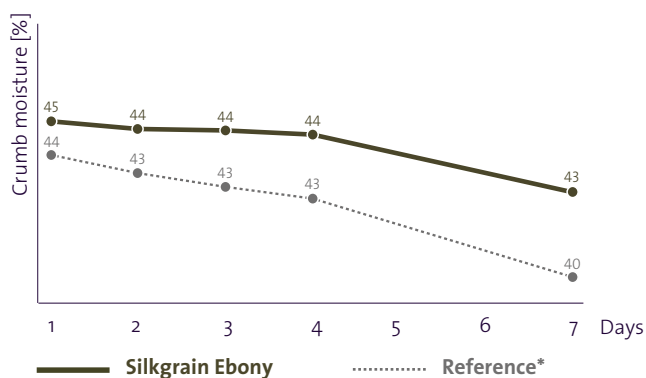
Silkgrain Ebony

Soya beans, hulled sunflower seeds, linseeds, malted and roasted barley with a dark appearance and fresh, moist texture. The finished product is tasty, unique and all – natural.

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

Why Silkgrain Ebony?

Silkgrain products are stabilised by the natural sourdough and are E-free. During Zeelandia's unique production process the grains are bursting with sourdough flavour and by adding Silkgrain to bread formulas the crumb stays fresh and moist, for several days.



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

Key Facts

SILKGRAIN EBONY	
Ingredients:	spelt sourdough, soya beans, hulled sunflower seeds, linseeds, malted and roasted barley flour, salt
Appearance:	softened grains and seeds
Acidity:	pH 3.8 - 4.3
Dosage:	50 - 100% on flour
Shelf-life:	6 months in original packaging
Packaging:	3 x 5 kg PE bag in carton

What can I use Silkgrain Ebony for?

- Rustic bread
- Baguettes
- Multigrain baguettes
- Tin and toast breads
- Multigrain bread and rolls
- Laminated pastry goods

Dosing is flexible - you can decide how much grain should be in the crumb or combine two or more Silkgrain products in one bread. Simply add the Silkgrain product to other ingredients in the mixing bowl. Adding at the end of mixing helps protect the grains from damage.



Other Products in the Silkgrain range

Oat, Barley, Spelt, Grits, Legim, Rye, Wheat



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