

# Silkgrain Rye

*Softened grains with  
natural rye sourdough*



**Zeelandia**

Creating Possibilities

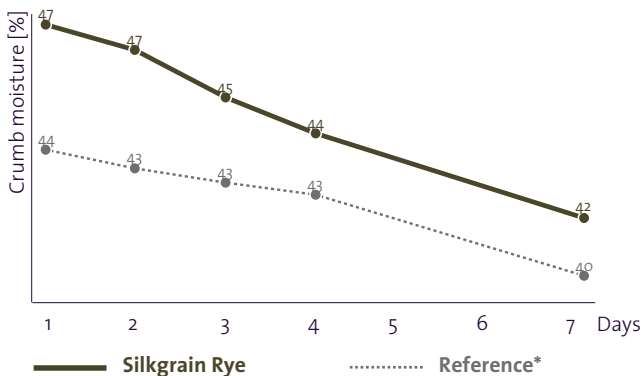
# Silkgrain Rye

*Building on Zeelandia's textural development expertise, these grains are softened in sourdough. The finished product is tasty, unique and all – natural.*

*The rye grains produce a rich colour and flavour. All products in the Silkgrain range are designed to be clean label.*

## Why Silkgrain Rye?

Using a ready to use product reduces production time in the bakery. Silkgrain products are stabilised by the natural sourdough and are E-free. During the 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 RYE	
<b>Ingredients:</b>	rye grains, rye sourdough, salt
<b>Appearance:</b>	softened grains in sourdough
<b>Acidity:</b>	pH 3.7 - 4.2
<b>Dosage:</b>	50 - 100% on flour
<b>Shelf-life:</b>	6 months in original packaging
<b>Packaging:</b>	3 x 5 kg PE bag in carton

## What can I use Silkgrain Rye for?

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

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, Ebony, Grits, Legim, Wheat



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