

Silkgrain Grits

*Multiple softened grains in
natural oat sourdough*



Zeelandia

Creating Possibilities

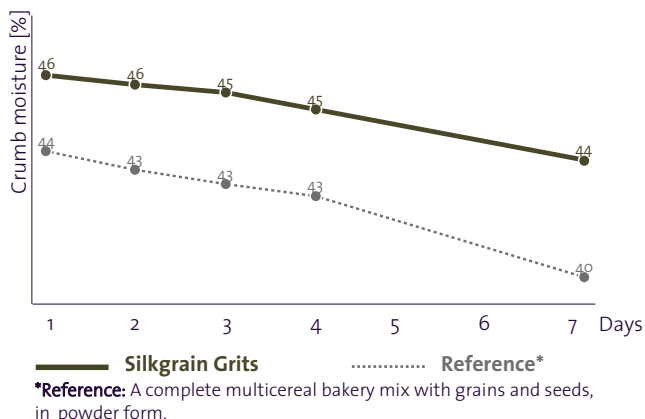
Silkgrain Grits

A rich kaleidoscope of tastes and textures, Silkgrain grits use wheat and rye grits, barley groats, oat flakes, maize grits and oat sourdough to produce a unique blend of texture and flavour. Building on Zeelandia's textural development expertise, these grains are softened in sourdough.

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

Why Silkgrain Grits?

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.



Key Facts

SILKGRAIN GRITS	
Ingredients:	wheat and rye grits, barley groats, oat flakes, maize grits, oat sourdough, salt
Appearance:	softened grains in sourdough
Acidity:	pH 3.5 - 4
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 Grits for?

- Rustic bread
- Multigrain breads
- Tin and toast breads
- Baguettes

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, Legim, Rye, Wheat



www.zeelandia.co.uk
info@zeelandia.co.uk
01277 651966



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