

Silkgrain Oat

*Softened oat grains in
natural oat sourdough*



Zeelandia

Creating Possibilities

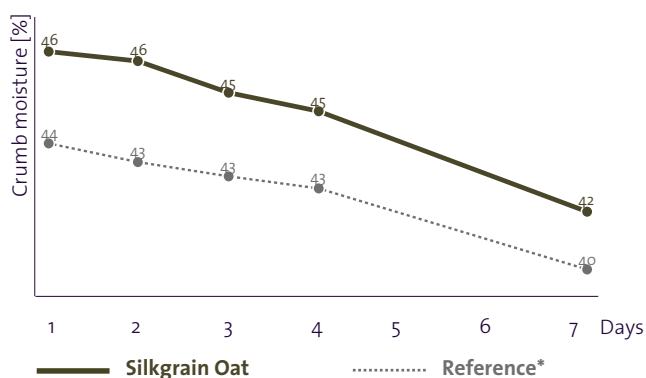
Silkgrain Oat

Zeelandia's textural development expertise combines oat and sourdough together for a wonderful combination of taste, texture and appearance.

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

Why Silkgrain Oat?

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 OAT	
Ingredients:	oat grains, oat sourdough, salt
Appearance:	softened grains in sourdough
Acidity:	pH 3.7 - 4.2
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 Oat for?

- Wheat breads
- Laminated pastry goods
- 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

Barley, Spelt, Ebony, Grits, Legim, Rye, Wheat



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