

# Silkgrain Barley

*Softened barley grains in  
natural barley sourdough*



**Zeelandia**

Creating Possibilities

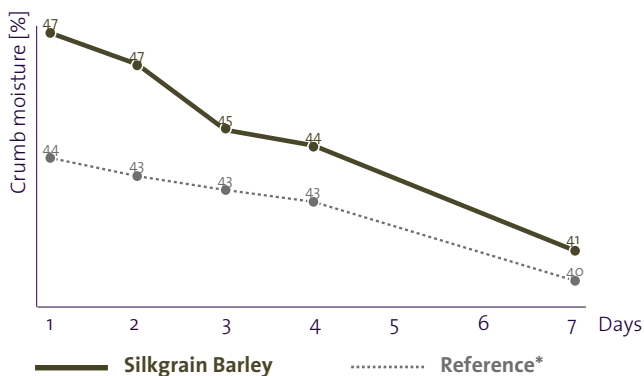
# Silkgrain Barley

*Zeelandia's textural development combines barley 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 Barley?

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 BARLEY	
<b>Ingredients:</b>	barley grains, barley 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 Barley for?

- Rustic bread
- Multigrain breads
- Soft Rolls and subs
- 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, Spelt, Ebony, Grits, Legim, Rye, Wheat



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