

Silkgrain Legim Vital

Mixed sprouted and softened legumes/pulses in natural oat sourdough



Zeelandia

Creating Possibilities

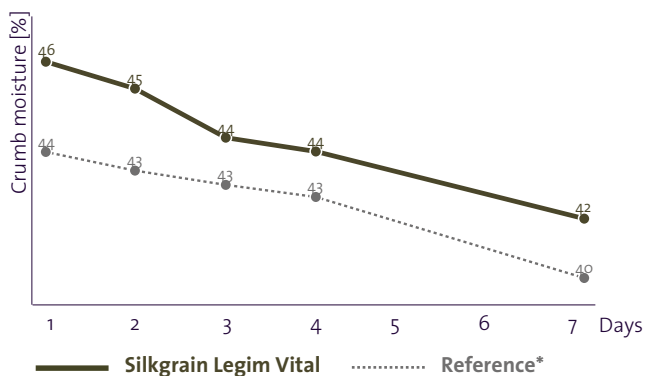
Silkgrain Legim Vital

Zeelandia's textural development expertise combines, chickpeas, lentils and mung beans with oat sourdough for a rich combination of taste, texture and appearance.

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

Why Silkgrain Legim Vital

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 LEGIM VITAL	
Ingredients:	sprouted legumes (mung beans, chickpeas, lentils), oat sourdough, salt
Appearance:	softened sprouted legumes and grains in sourdough
Acidity:	pH 4.5 - 4.9
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 Legim Vital for?

- Rustic bread
- Multigrain breads
- Soft rolls and subs
- Tin and toast breads
- Baguettes

Dosing is flexible - you can decide how much legume 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, Rye, Wheat



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