

TRITORDEUM BREAD | Muy digestivo, sabor a naturaleza



Panetier

Tritordeum is a grain developed by crossing hard wheat and wild barley. It is not a GMO (genetically modified organism). It was developed in Spain, after 30 years of careful selection in the fields. It makes highly digestible bread, with less indigestible gluten (gliadin) than standard wheat. Contains up to 10 times more lutein than standard wheat.

High in dietary fibre and fructan, as well as protein with high nutritional value and essential minerals like copper and zinc.






INGREDIENTS

TRITORDEUM flour (52%), water, Culture Sourdough (TRITORDEUM flour, water and WHEAT flour) yeast and salt. May contain traces of SOYA.
No GMO

NUTRITIONAL VALUES 100G

Calories	1088 kj / 257 kcal
Fat	1.8g
<i>of which are saturated</i>	0.4g
<i>of which are monounsaturated</i>	0.4g
<i>of which are polyunsaturated</i>	1.1g
Carbohydrates	50g
<i>of which are sugars</i>	0.8g
Dietary fibre	3.7g
Protein	8.7g
Salt	1.5g

SENSORY CHARACTERISTICS

-  Large, long loaf with rounded ends, with one central horizontal score.
-  Yellowish crumb. Matte brown crust sprinkled with flour.
-  Slightly sour smell.
-  Bready, with toasted, slightly sour flavours.
-  Compact crumb. Crunchy crust



DATOS



530G



60'



16UD



4X8