



**NATURALLY
POWERFUL**

PREMIUM CEREAL PRODUCTS

**PREGELATINISED FLOURS, FLOURS AND
FLAKES**

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Alternative flours are more and more in trend. We offer flakes, wholegrain flours and pregelatinized flours in different granulations that are produced in a way that enables them to absorb the maximum amount of water. This quality makes our pregelatinized flours highly interesting for the baking industry, as they improve water binding in a dough and freshness of a final product.

We can supply several of our flours in organic and / or gluten-free quality, and we are even able to produce some qualities that are suitable for baby food.

Standard packaging is 25 kg or big bags, but on request we can also supply in smaller packaging.

KEY APPLICATIONS

- Bakery applications
- Porridge
- Sports nutrition

KEY ADVANTAGES

- Conventional and organic options
- Gluten Free options
- Some products in baby food quality

KEY ADVANTAGES PREGELATINISED FLOURS

- Specially produced to absorb the maximum amount of water
- Improves water binding in a dough
- Improves freshness in a final product

CEREALS

- Millet
- Spelt
- Rye
- Barley
- Rice (only flour)
- Maize
- Oat (also gluten free)
- Quinoa

In addition to our cereal flours and flakes, we can also provide various bakery mixtures including bread mixes, roll and bun mixes and cake mixes. We have standard recipes, but we can also produce tailor made mixtures based on your needs. Standard packaging is 1 kg to 25 kg bags.



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