

MALTED AND TOASTED FLOURS FROM ITALIAN GRAINS

Modern nutrition is always looking for new flavours, smells and colors which, combined with "healthy eating", can give satisfaction to our senses without excess.

Our flours, toasted from ITALIAN CEREAL with a controlled supply chain from the field to the finished product, have all the requirements to ensure that they can fully enter the modern diet.

Roasting not taken to the extreme means that the product falls within the legal parameters also with regard to substances harmful to health such as acrylamide and benzopyrene

There are no restrictions on use in food products.



SPROUTED BARLEY MALT

Toasted barley malt is an ingredient that is becoming relevant in bread-making, pastry-making, pizzerias, especially in baked products such as rye bread, wholemeal bread, cereal bread: its dark color gives a pleasant brown/bronze shade and a truly unique taste.

The dried sprouts are the basis of barley malt and we can compare it to a vegetable honey.

It is obtained in a completely vegan way and offers various health benefits compared to white sugar: in addition to containing many minerals in particular potassium, phosphorus and magnesium, it is able to flavor foods with a particular aroma despite containing much less sugar. Precisely because it contains few slow-release sugars, it provides energy over time and has no particular contraindications for diabetics. It is highly energizing.

Barley malt is detoxifying and purifying for the liver and has anti-inflammatory properties, also recommended for very young children.

Sprouted barley malt, in addition to maintaining all the properties of barley, contains plant embryonic tissues, which are made up of totipotent stem cells, i.e. highly undifferentiated cells capable of transforming into specialized cells, therefore they have within them all the instructions for building a plant starting from a simple bud.

We know that embryonic tissues possess great potential energy which makes them powerful, in fact they contain all the strength to develop a living being; sprouted barley malt maintains an "imprint" of this great strength. This strength can be assimilated by those who consume this food based on the principle of similarity, which states that when a substance is capable of stimulating an organism, it would also be able to transfer this ability into the body of those who take the same substance (the so-called, "similia similia-bus curentur" - "like is treated with like" - of Hippocrates, the first modern Western doctor and the same principle is also used today in homeopathy and in the practice of vaccines).

It is not for nothing that barley is associated with Mars, iron and Tuesday. The Romans considered barley a food for warriors because it increases strength, serenity and concentration and has always been considered a food that connects man to the divine.

Roasting barley with beech wood enhances the sensorial aspect (flavor and color) without a significant loss of nutritional properties.

Toasted barley malt is produced in the following variants:

- **Caramel**

In the image below there are examples of use in bread making with type "0" soft wheat flour (fig.1) in percentages ranging from:

2% (fig.2)

4% (fig.3)

10% (fig.4) as characterizing ingredient

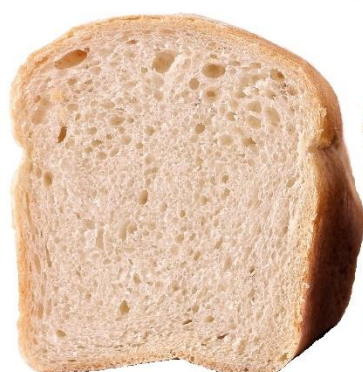


Fig.1

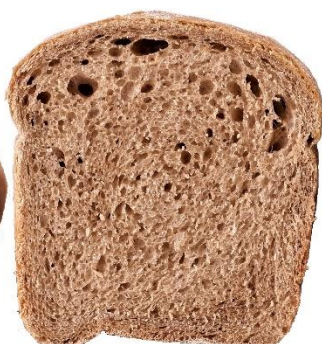


Fig.2



Fig.3



Fig.4

• **Dark**

In the image below there are examples of use in bread making with type "0" soft wheat flour (fig.1) in percentages ranging from:

2% (fig.2)

4% (fig.3)

10% (fig.4) as characterizing ingredient

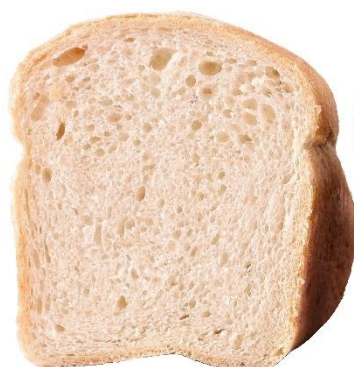


Fig.1



Fig.2



Fig.3



Fig.4

On the following page examples of croissants with the addition of barley malt toasted at 1% and 4% respectively



SPROUTED RYE MALT

Rye is an ancient cereal originating from Asia, rye flour is particularly rich in fiber and is therefore very suitable for those who suffer from constipation. It has a good satiating power and helps to keep the glycemic index values low.

Toasted rye malt is an ingredient that can be used in bread-making, pastry-making, pizzerias, especially in baked products such as rye bread, whole-meal bread, cereal bread: its dark color gives it a pleasant brown shade and a truly unique.

In the image below there are examples of use in bread making with type "0" soft wheat flour (fig.1) in percentages ranging from:

2% (fig.2)

4% (fig.3)

10% (fig.4) as characterizing ingredient

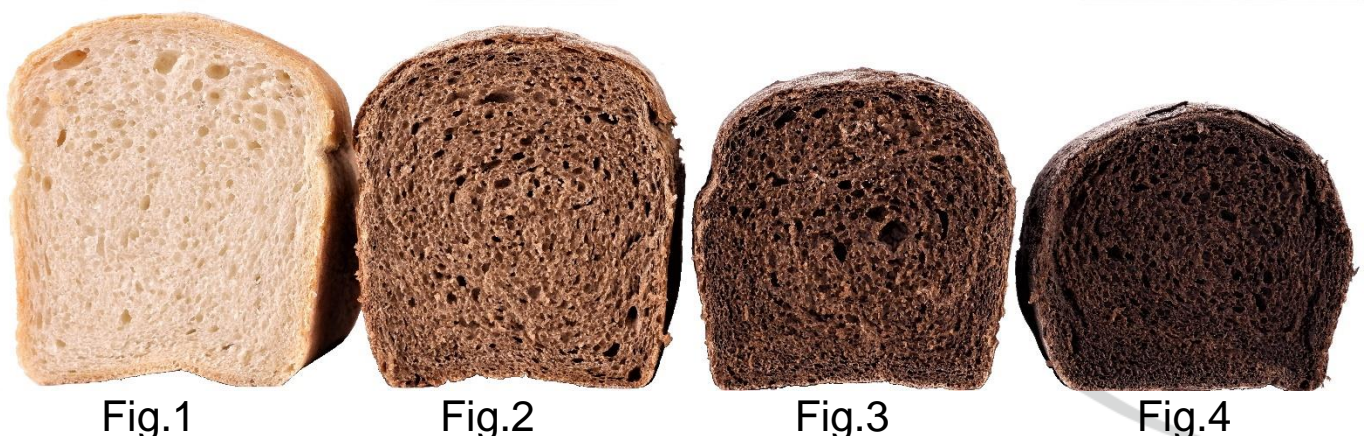


Fig.1

Fig.2

Fig.3

Fig.4

From a labeling point of view, unlike medicinal vegetable charcoal (E.153), it can normally be declared as barley (or rye) malt flour without any other additional declaration.