

Extrudates



THE NEW GENERATION OF SUPER-PRODUCTS



*Extruded
integral
products*

*Extruded
whole
grain
malts*

*Extruded
grains
/ flour*

Characteristics of extruded (gelatinized) cereal

- ◆ Application with the possibility of individual dosing and simple creation of new different products
- ◆ Application in baking, confectionery industry, and pasta production
- ◆ Easy to combine with native cereals, sourdoughs, and pre-doughs
- ◆ The more open starch structure of the cereal and better absorption and binding of water in the dough
- ◆ Better product texture paired with a crust of improved color, thickness, and crispiness
- ◆ Fiber in cereals transitions from insoluble to soluble, making them easier to digest
- ◆ Extended freshness of bakery products along with a more intense aroma and flavor
- ◆ Better GI than the original cereal and increased volume of bakery products

Group of products	Product name	Dosage / %	Package 
Extruded integral products	Integral oat flour	< 30 %	10 & 25 kg
	Integral spelt flour		10 & 25 kg
	Integral rye flour		10 & 25 kg
	Integral wheat flour		10 & 25 kg
	Integral barley flour		10 & 25 kg
Extruded whole grain malts	Integral rye malt	< 30 %	10 & 25 kg
	Integral wheat malt		10 & 25 kg
	Integral barley malt		10 & 25 kg
Extruded grains / flour	Extruded integral buckwheat grain	< 30 %	10 & 25 kg
	Buckwheat flour		10 & 25 kg
	Rye flour		10 & 25 kg
	Rice flour		10 & 25 kg
	Wheat flour		10 & 25 kg
	Elite mais (extruded cornmeal)		20 kg
	Integral corn		10 & 25 kg