



Sprouted Multiseed Bread Mix

High in Fibre

AB | MAURI

PURE
ProGrains™

An appetising blend packed with wholegrains and seeds.

Our sprouted seeds and grains have been carefully selected to bring an extra boost of flavour as well as a fantastic coarse texture. These ingredients provide an excellent source of fibre which makes this bread the perfect choice for consumers looking to improve their intake, without compromising on taste.

Claims*

- High in Fibre
- Source of Protein
- Calcium Supports Digestive Health¹

Recipe

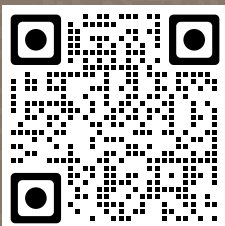
	Kg
Sprouted Multiseed Bread Mix	1.000
White Bread Flour	1.000
Water	1.060
Fresh Yeast	0.050
Total	3.110



DID YOU KNOW...

Sprouting is a process that involves adding moisture to seeds or grains and leaving them to soak at the correct temperature for just the right amount of time, which allows them to germinate. Through this process, the enzymes within the seeds and grains become activated, breaking down the starches into simple sugars and intensifying their flavour.


It's also worth noting that sprouted grains retain the original bran, germ and endosperm which means they are still considered to be wholegrain²!




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¹ High in calcium. Calcium contributes to the normal function of digestive enzymes.

² <https://www.cerealsgrains.org/resources/definitions/Pages/WholeGrain.aspx>

*The above health claims are relevant for bread baked in accordance with the recipe provided. The recipe provided has been analysed to ensure compliance with these claims, certificates are available on request. The customer shall be responsible for any and all nutrition or health claims intended for use in food labelling or advertising targeted towards consumers and shall ensure that such claims comply with all applicable laws, regulations and marketing conditions, including without limitation, regulation (EC) 1924/2006.