



The brand behind your brand

SUGRANO[®] Spelt Germ

NEW: The first sourdough made from the spelt germ

Wheat germs enjoy growing popularity!

Its high nutrient density makes them popular with health-conscious consumers as well as bakers, who develop trendy bakery products for their customers through their own creativity and the use of cereal germs.

Our well-known SUGRANO[®] Wheat Germ sourdough is characterized by its distinctive flavour profile and has therefore been an integral part of our specialty assortment for many years.

Now our assortment is extended by a new speciality!

SUGRANO[®] Spelt Germ Unique on the sourdough market

In contrast to modern cereals, ancient grains have remained unchanged over long periods of time. They are characterized by excellent nutrient profiles and high robustness. The spelt germ is considered the embryo of the later spelted grain (2-3% of the grain weight) and is rich in protein, fat and vitamins.

Now, for the very first time, a sourdough based on spelt germ has been developed - this makes the Sugrano[®] Spelt Germ unique and extremely nutritious original cereal ferment.

Our brand-new development Sugrano[®] Spelt Germ is showing a completely different sourdough characteristic. It is an excellent addition to the Dr. Suwelack specialty range. Its golden-yellow colour and the unique aroma bouquet produce slightly roasted but nutty pastry notes in the foreground.

Interested? Contact us and find out more!

USP

- + 100% naturally fermented sourdough
- + Ingredients: Spelt germ flour, water, starter culture
- + Colour: golden-yellow
- + Acidity: TTA 100 +/- 10
- + Aroma profile: roasted, nutty pastry note



Interested in our BAKERY-product line?

Please contact us:



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