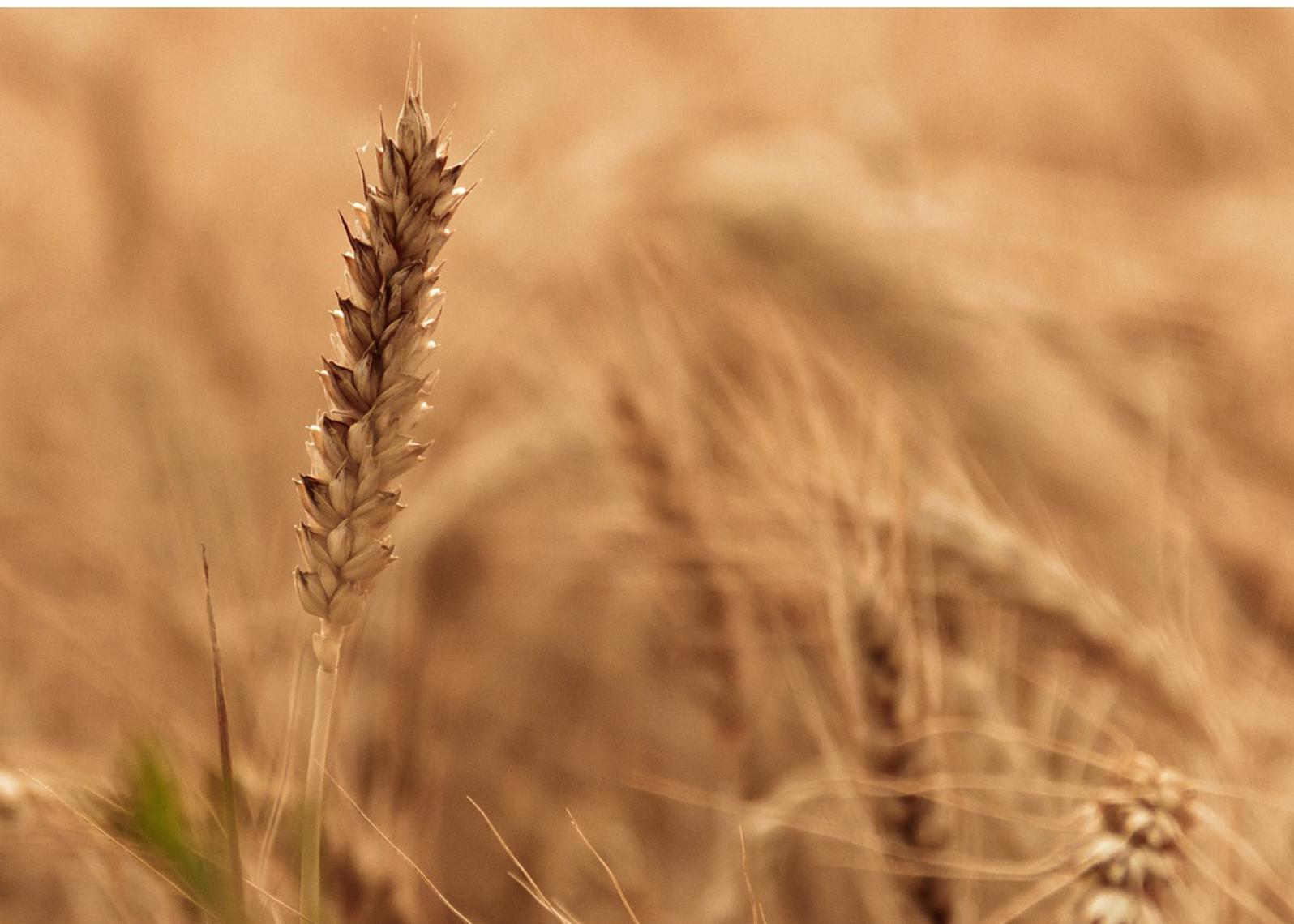


# Functional grains & flours

Reliable and healthy baking



*Aromatic*

# Functional grains & flours



The functional grains and flours range from Aromatic comprises pure ingredients of wheat, rye, barley and oats.

The cereals are heat-treated in a completely natural process, which considerably cuts down production time as no scalding of the grains is then required. They also bring multiple health benefits to your baked goods, such as high-fibre and additive-free content.

Having a water binding capacity five times higher than conventional flour, these functional ingredients maintain bread's moisture, enhance the quality of thawed frozen products, all while guaranteeing a reliable baking process and excellent dough qualities.

## Applications

The range may be used in all kinds of bread production, including baguettes, rustic crusty bread, loaf bread, sourdough and even pizza!

Use as a complement to your original recipe with a dosage of 2-5% of the total flour weight.

Depending on the desired product, the range may also be used to replace conventional ingredients, for example guar gums, vital gluten, enzymes, cold-swelling starches, pre-gelatinised wheat flour and milk. Instead, the bread is improved by natural means.

## Key benefits

Aromatic functional grains and flours may be used to:

-  increase fibre content of bread
-  retain natural vitamins and minerals
-  provide reliable dough consistency
-  reduce time spent scalding and soaking grains
-  boost softness and moistness of bread
-  give a healthy appearance and flavour



# Finest quality ingredients

## Natural processing

Our grains and flours are processed using a unique TTT process, which stands for the Swedish words for “time”, “temperature” and “pressure”.

The raw materials are heat-treated in a completely natural process, with no chemicals or other additives applied.



TTT process

## Grades

The range comprises four cereals: wheat, rye, barley and oats. The cereals are available in the following three grades:



Flour (M160) 0.16 mm  
Available in wheat, rye and oats



Grits (G1500) 1.5 mm  
Available in wheat, rye and barley



Cut grains (S3000) 3 mm  
Available in wheat, rye and barley



Grains harvested in Sweden

## Clean label

The entire range of functional grains and flours is of pure natural origin and free from GMO.

Additionally, the range allows you to state fewer E-numbers on your label, and some may even be used as a substitute to milk, allowing you to adapt your products in order to meet the increasing demand for lactose-free goods. No chemicals or other additives are applied to the cereals during heat treatment.



# Product range

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## Wheat

### Wheatie M160

A wheat flour that boosts water content and fresh keeping properties of bread. It also increases the flexibility of dough during the baking process.

Dosage: 2-5% of flour weight.

Add 2.5 times more cold water than Wheatie M160 to dough.

### Wheatie G1500

Wholemeal product of finely cut wheat. Lends bread its wholegrain character and flavour. No need to soak before use, simply mix directly into the dough.

Add twice as much water as Wheatie G1500 to dough.

### Wheatie S3000

Wholemeal product of cut wheat. Lends bread its wholegrain character and flavour. Soak product in twice as much cold water for approximately 2 hours.

## Rye

### Roggie M160

A wholemeal rye flour that increases water content in bread while providing a characterful flavour and aroma.

Dosage: 2-5% of flour weight.

Add 2.5 times more cold water than Roggie M160 to dough.

### Roggie G1500

Wholemeal product of finely cut rye, which can be used in all types of bread to increase fibre content. No need to soak before use, simply mix directly into the dough.

Add twice as much water as Roggie G1500 to dough.

### Roggie S3000

Wholemeal product of cut rye, which can be used in all types of bread to increase fibre content.

Soak product in twice as much cold water for approximately 2 hours.

## Barley

### Barlie G1500

Wholemeal product of gently hulled and finely cut barley, which can be used as a wholemeal alternative in wholegrain bread. No need to soak before use, simply mix directly into the dough. Add twice as much water as Barlie G1500 to dough.

### Barlie S3000

Wholemeal product of gently hulled and cut barley, which can be used as a wholemeal alternative in wholegrain bread. Soak product in twice as much cold water for approximately 2 hours.

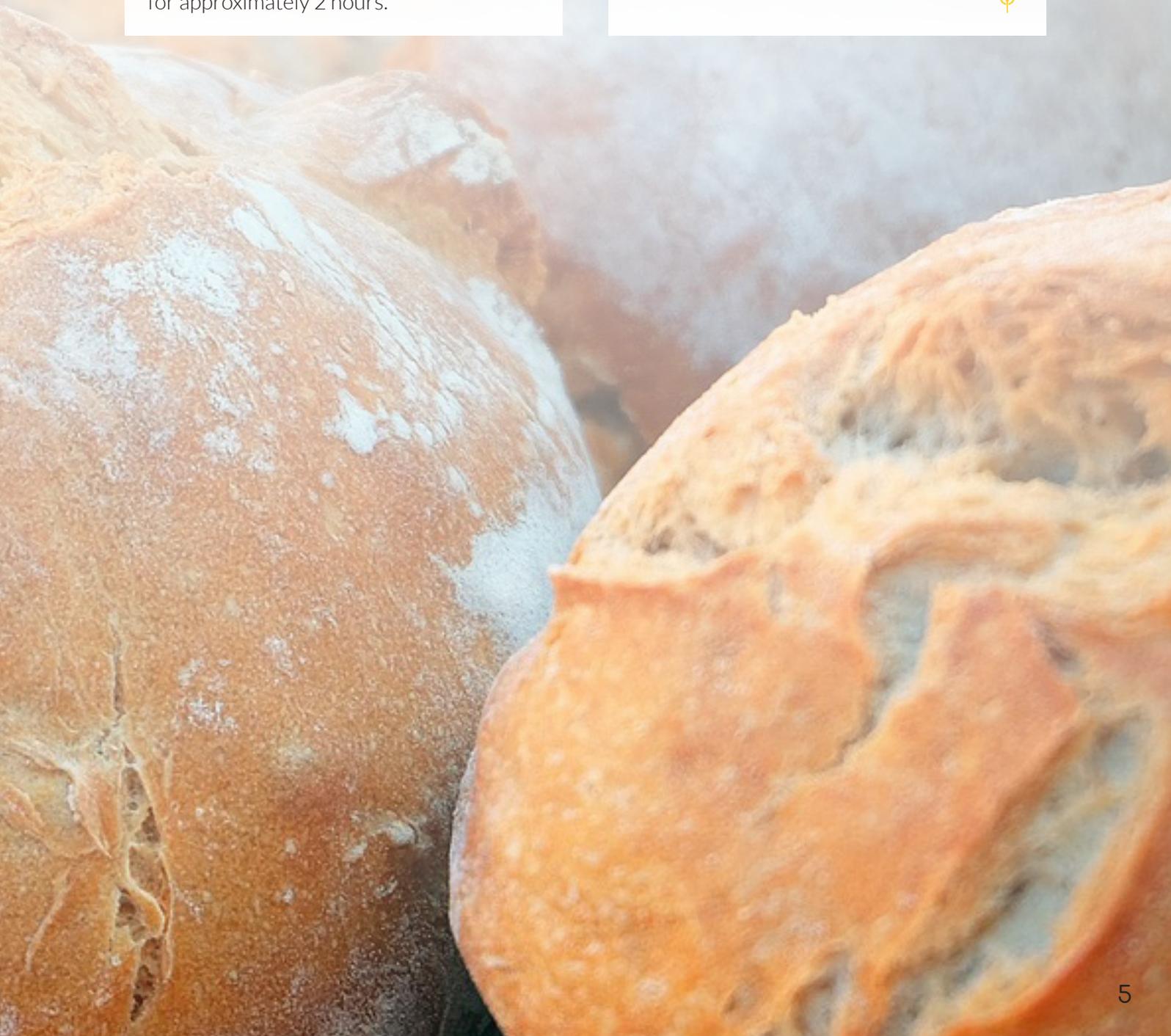
## Oats

### Hafe M160

A wholemeal oat flour that increases the water content and stability of dough. Has an emulsifying effect and can also be used to replace milk powder. Dosage: 2-5% of flour weight. Add 2.5 times more cold water than Roggie M160 to dough.

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Please get in touch with a sales adviser or the Technical Competence Centre to discover which functional grains & flours are perfectly adapted to your baking needs.



# Pure quality from Sweden

*By selecting grains from Swedish fields, Aromatic chooses to stand behind sustainable agriculture. Sweden has a long tradition of respecting nature and is world leading on environmentally friendly food.*

*Swedish grains are also a natural choice for their fine quality. The kind of quality that can only come from pure nature and gentle farming. Healthy, delicious bread requires the finest ingredients. That is a fact!*

# Key characteristics

## Making the right choice

Our functional grains & flours provide a vast range of benefits.

Whether you prioritise dough resilience or maintaining the freshness of baked products, the guidelines listed below can help you select the perfect functional ingredient for your baking applications.

	Emulsifying effect		Improved dough yield
	Possibility to replace milk		Whole grain character & taste
	Healthy appearance		Prolonged freshness & shelf-life

Product	Emulsifying effect	Improved dough yield	Possibility to replace milk	Whole grain character & taste	Healthy appearance	Prolonged freshness & shelf-life
Wheatie M160						
Wheatie G1500						
Wheatie S3000						
Roggie M160						
Roggie G1500						
Roggie S3000						
Hafie M160						
Barlie G1500						
Barlie S3000						

# Aromatic

## Technical Competence Centre

A source of innovation and competence

The Technical Competence Centre is the absolute core of Aromatic and has become a valuable source of know-how for our customers. This is where we have gathered all our knowledge and world-wide experience in artisanal and industrial production. Here we meet our customers and develop new ideas, optimise the baking process and put technologies into practice.

Welcome to the world of professional baking.  
Welcome to Aromatic.



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