

SOFTGRAIN

Grains enriched with natural fermentation flavors

Sapore Softgrain is part of Sapore, Puratos' range of natural bakery flavors based on fermentation technology. To give each Sapore its own unique and authentic flavor we ferment selected starter cultures with regional flour varieties coming from the most famous fermentation traditions around the globe. Therefore, each Sapore reflects the trends, tastes and traditions of where they originate.

Dosage & Usage

- Recommended dose: 10-30% on dough weight
- To be added a few minutes before the end of mixing (to avoid damaging the grains)

Important note: for low dough-weight items (e.g. crusty rolls): the grains do not expand in the oven. So we advise you to increase the weight of the dough pieces if large volume rolls are required.

Technical Info

- Packaging: Pail 38 lbs
- Shelf-life: 1 year
- Store in a cool, dry place (41-77°F)



Product	Description	Usage	Packaging
Sapore Softgrain Wheat 0101659001SW31	Pre-soaked wheat grains enrobed with liquid sourdough	10 to 30%	Pail 38 lbs
Sapore Softgrain Multigrain 0101696001SW31	Pre-soaked blend of grains and seeds enrobed with liquid sourdough	10 to 30%	Pail 38 lbs
Sapore Softgrain Rye CL 0101724001SW31	Pre-soaked blend of rye grains enrobed with liquid sourdough	10 to 30%	Pail 38 lbs



Puratos

SAPORE SOFTGRAIN



Please visit us at www.sapore.us

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People are becoming more attached to the health aspects of their food. This leads to an increasing demand for healthy & natural breads, but no consumer wants to compromise on taste!

Based on the latest bakery studies, there is a noticeable trend towards healthy flavors based on cereals (oat, multi grain, whole grain, wheat...) and the popularity of grains and seeds continues to rise (Business Insights, 2008).

Puratos meets this need for naturalness, health and tastiness with Sapore Softgrain.

Sapore Softgrain, grains enriched with natural fermentation flavors

Sapore Softgrain is based on the German tradition of soaking and boiling grains, called 'Brühstück'. By soaking and cooking the grains in a mild Sapore sourdough, we obtain Sapore Softgrain. It can be added straight to your dough as it's ready to use, and the pre-soaked grains have the desired tenderness. The result is a healthy, great looking and tasty bread.

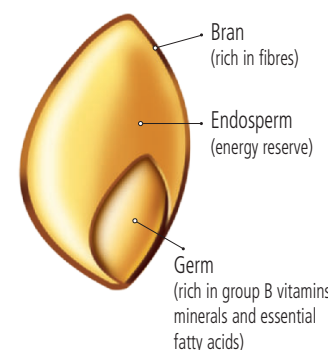
Sapore Softgrain is a patented technology and is available in two varieties, Softgrain-Wheat & Softgrain-Multigrain.



Why are whole grains so healthy?

Whole grains are superior to refined grains because they include fibre, vitamins, minerals, anti-oxidants, protein, carbohydrates and other health promoting properties.

Research shows that eating whole grains can reduce the risk of heart disease, stroke, diabetes and cancer, as well as lowering the risk of obesity.

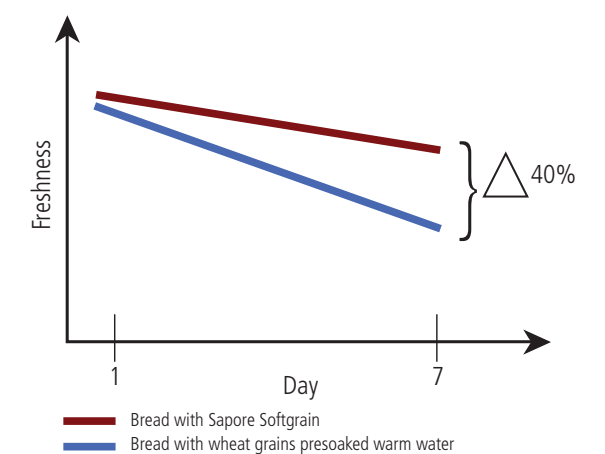


Grains are an important base of the food guide pyramid. Whole grains are the best choice as they are not refined and therefore contain more fiber and certain nutrients.



Advantages

- **Superior taste**
The grains are coated with a sourdough, which provides an even more delicious taste than that of 'normal' grains.
- **Superior freshness of the bread**
The water in the Sapore Softgrain grains is gradually released into the crumb, providing prolonged freshness and no crumbliness to the baked goods.
- **Healthy ingredients: Sapore Softgrain contains only whole-grain kernels**
The fibres and the minerals from the husk are completely preserved.
- **Superior visual aspect of the bread**
Consumers like to see these whole-grain kernels in the bread.



- **Just add straight to the dough**
Ready to use: just add the grains at the end of mixing.
- **Creativity**
You can develop a creative range of baked goods by adding Sapore Softgrain to white bread, brown bread, baguettes, Ciabatta, sandwiches, etc.