



BARLIE S3000

OVERVIEW

Barlie S3000 is a barley product from our innovative **TTT** range with natural products made from pure wheat, rye, barley and oats to improve your bread.

The **TTT** process is a completely natural process for heat treatment of cereals, which does not apply any chemicals or other additives during the processing of the raw materials. The process parameters **TTT** represent the Swedish words for Time (Tid), Temperature (Temperatur) and Pressure (Tryck).

Our **TTT** products prolongs freshness, improves softness and extends shelf life of your bread assortment, without adding any E-numbers.

Barlie S3000 comes in 3 mm cut kernels of barley.

Read more about **TTT** [here](#).

PACKAGING

Code	Size	Type	Palletisation
	25 kg	Bag	



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

180 days



TYPE

Flakes/crush



ALLERGENS

Gluten (barley)



CATEGORY

Functional Flour & Grains - TTT



INGREDIENT FEATURES

Natural



FINISHED PRODUCT

Baguette, Breakfast bread, Crisp bread, Crusty bread, Fibre rich, Hamburger bun / sausage roll, Morning goods, Occasion bread, Rolls, Rye bread, Tin bread



BRANDS

TTT