



# ROGGIE G1500

## OVERVIEW

Roggie G1500 is a wholemeal 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.

Roggie G1500 comes in 1,5 mm groats.

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

## USAGE

Mix directly into the dough. Add twice as much water as the added amount of product. Let the dough rest for 10-30 minutes.

## 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 (rye)



## CATEGORY

Functional Flour & Grains - TTT



## INGREDIENT FEATURES

Natural



## FINISHED PRODUCT

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



## BRANDS

TTT