



# ROGGIE M160

## OVERVIEW

Roggie M160 is a wholemeal product from our innovative **TTT** range with natural products made from pure rye, 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 M160 comes in rye flour.

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

## USAGE

2-5% calculated on the flour. Always add 2.5 times as much water as Roggie M160.

## INGREDIENTS

RYE flour

## PACKAGING

Code	Size	Type	Palletisation
	25 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	340.00
Fat (g)	1.50
Carbohydrate (g)	64.00
of which saccharides (g)	2.50
Fibre (g)	13.00
Protein (g)	9.00
Sodium (g)	0.50
Salt (g)	0.00



STORAGE

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



SHELF LIFE

180 days



TYPE

Powder



ALLERGENS

Gluten (rye)



CATEGORY

Functional Flour & Grains - TTT



INGREDIENT  
FEATURES

Natural



FINISHED  
PRODUCT

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



BRANDS

TTT