

tritordeum
VIVAGRAN



The Golden cereal

FLOURS SPECS



Introduction


Tritordeum is a hybrid species that combines durum wheat (*Triticum durum*), and wild barley (*Hordeum chilense*), in an innovative cereal. Tritordeum was developed without genetic modifications, by hand-crossing between the 2 parent species.

Vivagran is the company that developed this new species and has exclusive rights worldwide over its germplasm, varietal selection plan, production and marketing. Vivagran collaborates with local farmers for its production under a harvest repurchase contract with advantageous economic conditions for all actors in the value chain.

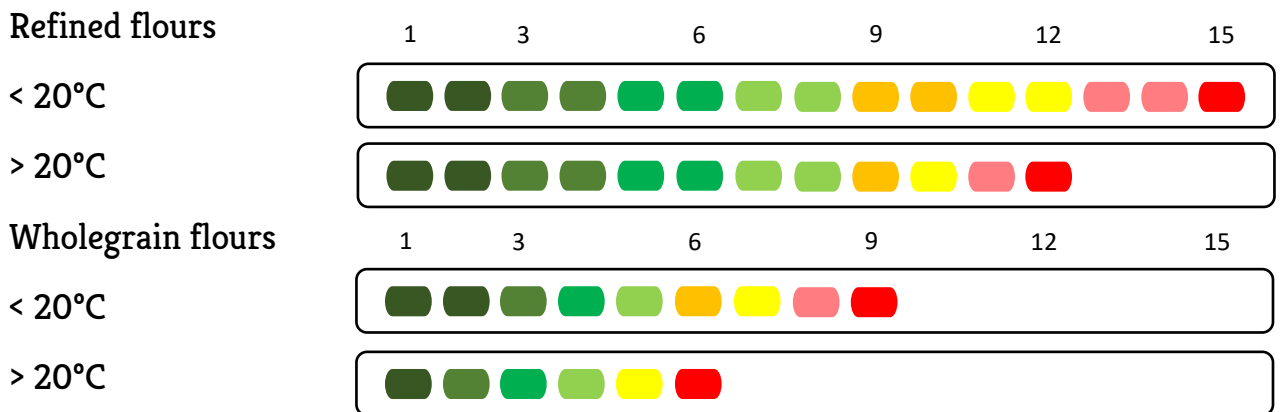
Tritordeum is an alternative to wheat and barley in their respective applications and the commercial brand under which this product reaches the final consumer.

General Data



Product	Tritordeum flour			
Articles	Refined	Roller milled	HCCR-E	HCER-E
		Stone milled	HPCR-E	HPER-E
	Wholegrain	Roller milled	HCCI-E	HCEI-E
		Stone milled	HPCI-E	HPEI-E
Origin	Europe			
Use	Baking, Pasta			
Packing	25Kg bags, 40 bags/pallet			
Storage	Keep in a ventilated and dry area. Temperature below 20°C for optimal shelf life			

Shelf Life



Microbiological Data

According to limits permitted by European regulation

Toxicological Data

According to limits permitted by European regulation

Nutritional compositions

	Refined	Wholegrain
Extraction	70-85%	85-95%
Humidity	Max 15%	Max 15%
Protein	Min 12,5%	Min 12,5%
Fiber	Min 6%	Min 12%

Rheological characteristics

	Refined	Wholegrain
Alveogram W	Min 70	Min 70
P/L	Min 0,3	Min 0,3
Glutomatic index	Min 90	
Falling Number	Min 220	Min 220

Others

Allergen declaration	Gluten
Label declaration	Tritordeum (WHEAT, BARLEY)
Optional declaration	tritordeum is a cross of wheat and barley

Contact data

For more information, contact: evassiliadis@vivagran.nl

Or consult the Vivagran website: www.vivagran.nl

