

tritordeum

VIVAGRAN



The Golden cereal

GRAIN SPEC



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 grain
Article	GC-E and GE-E 
Origin	Europe
Use	Milling, Malting, Brewing, Distilling
Packing	Bulk or 1000kg Bigbag
Storage	Keep in a ventilated and dry area. Temperature below 20°C for optimal shelf life
Shelf life	Up to 36 months if stored in optimal conditions

Physical Data

Shape	Elongated
Color	Brown, sometimes yellow spots
Smell	Typical of cereal, no off-flavour

Microbiological Data

According to limits permitted by European regulation

Toxicological Data

According to limits permitted by European regulation



Specifications for milling grain

Hectoliter weight	Min 68 kg/hL
Humidity	Max 15%
Protein	Min 12,5%
Falling Number	Min 220 s.
Broken grain	Max 5%
Germinated grain	Max 2%
Other impurities	Max 2%



Specifications for malting grain (additional to specs cited above)

Germination	Min 95%
Caliber > 2,2mm	Min 95%
Caliber < 2mm	Max 3%

Others

Allergen declaration **Gluten**



Contact data

For more information, contact: evassiliadis@vivagran.nl
Or consult the Vivagran website: www.vivagran.nl