

Catalog 2024 - 2025

tritordeum

VIVAGRAN



www.tritordeum.com

Developed by:

vivagran



The Golden Cereal

**a new cereal to address the Challenges
of modern Agriculture and Diet**

Tritordeum is a natural cross between durum wheat (*Triticum durum*) and a wild barley (*Hordeum chilense*) originated from Latin America.

Tritordeum was created without genetic modifications.

Developed in the 1980's, Tritordeum was launched in Europe in 2014.

Vivagran is the Spanish company in charge of its development, production and commercialization globally.

Learn more at: www.vivagran.nl

Key Attributes



Sustainable. Technological. Nutritious. Tasty.



Tritordeum is an alternative to wheats and barleys in their respective applications.



Vivagran holds a worldwide exclusive license on this novel cereal crop species.



The grain production is done under conventional and organic certified farming.



Sustainability

Tritordeum was developed to combine the processing quality of wheats and robustness of barley.

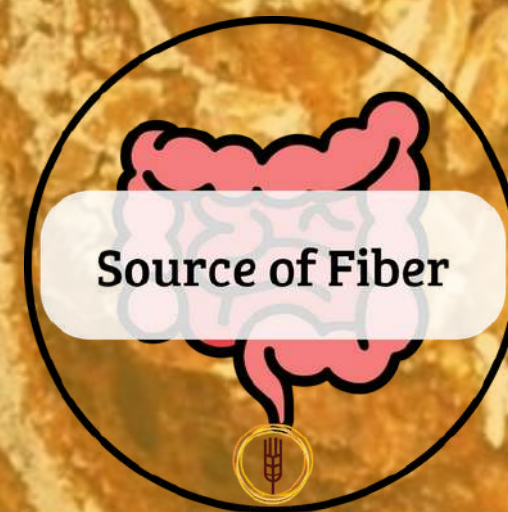
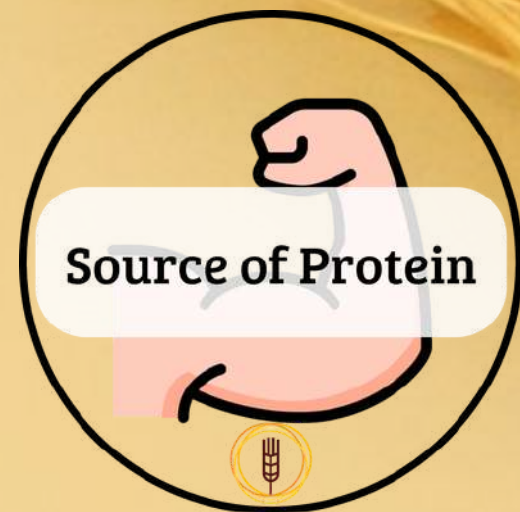
The crop is especially adapted to water-deprived environments where modern varieties of commodity crops perform less.



Tritordeum is being scientifically studied globally and multiple publications prove those traits.

Nutrition

Tritordeum's unique Nutritional Composition makes it an excellent option for a Healthy Diet



Tritordeum is a good option for consumers with gluten-related sensitivity. It is not suitable for celiacs

Varieties

Alternative: Sowing: in autumn: 15 Oct to 15 Nov / in spring: 15 Jan to 15 Feb

Sowing density: rainfed: 100 to 120Kg / irrigated: 150 to 180Kg

Fertilization: 150 Nitrogen - 75 Phosphorus - 100 Potassium



- **2 protected varieties at CPVO:** AUCAN and BULEL
- **1 new line under testing:** COIQUE
- **Multiple advanced lines under screening (HT's)**
- **Non-reglamented species: all seed sold as un-certified**





AUCAN

BULEL

COIQUE

HT-s*



Applications

Specific Weight

72-80

72 - 80

74 - 82

74 - 82

Protein (%)

13 - 17

13 - 17

15 - 18

15 - 18

Yields

Rainfed

3 - 5

3 - 5

4 - 6

5 - 7

Irrigated

6 - 8

5 - 8

7 - 9

7 - 9

*Tritordeum varieties under screening in multiple geographies.

Baking



The uniqueness of Tritordeum flour lies in its intense golden color and pleasant taste profile

Ideal for:



Pasta



The uniqueness of Tritordeum flour lies in its intense golden color and pleasant texture in pasta

Ideal for:



Pizza



The uniqueness of Tritordeum flour lies in its shortbite texture, crispiness and pleasant color and taste

Ideal for:





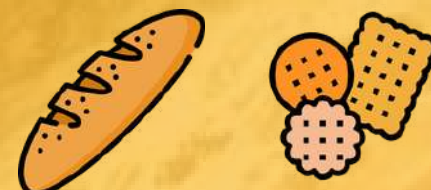
HCCR-E

HCCI-E

HPCI-E

HCCR-M

NEW



Applications

Type

Refined

Semi-wholegrain

Wholegrain

Malt flour

Extract (%)

max 70

max 80

min 90

max 80

W - P/L

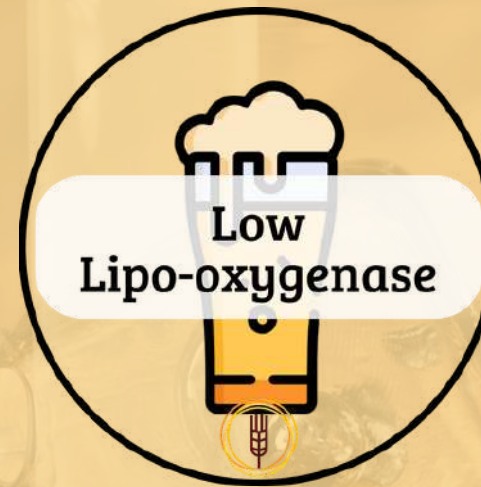
min 70
min 0,3

min 40
min 0,2

min 40
min 0,2

NA

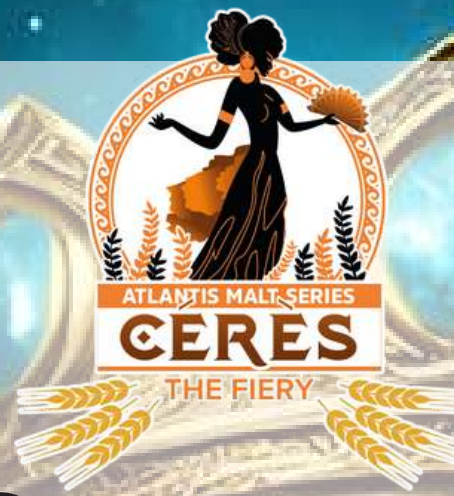
Brewing-Distilling



The uniqueness of Tritordeum malt lies in its high enzymatic power and pleasant taste profile

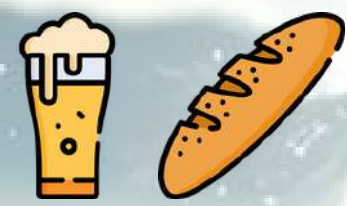
Ideal for:





LIMITED STOCK

Applications



Color (EBC)

4,5 - 9,5

33 - 100

15 - 25

15 - 25

Extract (%)

min 80

min 77

min 80

min 80

Diastatic Power (Wk)

350 - 550

NA

500 - 650

250 - 400

Malt Flour



- Faster fermentation of dough
- More caramelization of crust
- Superior appearance



Rich in alpha and beta amylsases
Dosage: 2 to 10% on flour base

Contact us: evassiliadis@vivagran.nl

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