



HAFIE M160

OVERVIEW

Hafie M160 is an oatmeal 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.

Hafie M160 comes in 0,16 mm oatmeal flour.

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

USAGE

2-7% calculated on the flour. Always add 2.5 times as much water as oatmeal.

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**

Powder

**ALLERGENS**

Gluten (oat)

**CATEGORY**

Functional Flour & Grains - TTT

**INGREDIENT FEATURES**

Natural

**FINISHED PRODUCT**

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

**BRANDS**

TTT