



## ROGGIE G1500

### OVERVIEW

Roggie G1500 is a wholemeal 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.

Roggie G1500 comes in 1,5 mm groats.

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

### USAGE

Mix directly into the dough. Add twice as much water as the added amount of product. Let the dough rest for 10-30 minutes.

### 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**

Flakes/crush

**ALLERGENS**

Gluten (rye)

**CATEGORY**

Functional Flour & Grains - TTT

**INGREDIENT FEATURES**

Natural

**FINISHED PRODUCT**

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

**BRANDS**

TTT