



WHEATIE S3000

OVERVIEW

Wheatie S3000 is a wheat 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.

Wheatie S3000 comes in cut grains of wheat.

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

USAGE

Soak in cold water 1-2 hours before use.

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



CATEGORY

Functional Flour & Grains -
TTT



INGREDIENT FEATURES

Natural



FINISHED PRODUCT

Baguette, Breakfast bread,
Morning goods, Rolls



BRANDS

TTT