



CerealVeneta
CEREAL, SEED AND PULSE PROCESSING

*TT Germ*TM

Toasty Tasty Germ

From wheat processing, **TTGerm™** brings the precious wheat germ to the forefront. A co-product with hidden potential becomes the ideal ingredient for **soft, airy, and easy-to-work doughs**, resulting in baked goods that are **crumbly, digestible... and simply better!**



www.cerealveneta.it



THE SECRET BEHIND SUPERIOR PRODUCTS

The Raw Material

TTGerm™ derives from the precious wheat germ – a natural source of energy, rich in fibre, vitamins, proteins, and healthy fats – and is processed using CerealVeneta's technology.

Applications on the Finished Products

TTGerm™ offers remarkable oxidative and enzymatic stability, while also standing out for its excellent sensory qualities. It is ideal for enriching both sweet and savoury leavened **baked goods, enhancing dough elasticity, crispness,** and sensory characteristics such as **flavour** and **aroma**.

Sensory Notes

TTGerm™ presents itself as a soft flour, warm in colour, with a naturally sweet flavour and toasted notes.

TTGerm™ is innovation and quality.
Made for unique product.



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Applications

Leavened and unleavened
baked goods



Dosage

From 3% to 15%, depending
on the final product



Shelf-life

12 months
(temp. ≤20 °C e U.R. ≤65%)



Packaging

Bags 15/20/25 kg
Big-Bag 750 kg

Nutritional values per 100g

Energy (kcal)	388
Moisture	6,0% ± 1,2
Proteins	31,0 g
Fats	10,5 g
Carbohydrates	37,5 g
Edible fibre	10,0 g
Sodium	0,03 g