



CerealVeneta
CEREAL, SEED AND PULSE PROCESSING

TTGermTM

Toasty Tasty Germ

TTGerm™ - a co-product from the processing of wheat - brings the **precious properties** of the wheat germ to the forefront.

It is the ideal ingredient to obtain **soft, airy, easy-to-work doughs**; in fine-quality baked products TTGerm™ also enhances **crispness** and **digestibility**.



www.cerealveneta.it



THE SECRET FOR PREMIUM BAKERY PRODUCT

The Raw Material

TTGerm™ derives from the processing of the wheat germ; it is a natural source of **energy** and **essential nutrients**, which are fully preserved thanks to CerealVeneta's technologies and extensive knowledge in the transformation of co-products.

Applications

TTGerm™ can be effectively used in **salted** and **sweet bakery products**, both leavened and unleavened. CerealVeneta's technologies give TTGerm™ **excellent oxidative stability** and **reduced enzymatic activity**, combined with remarkable sensory qualities.

It is ideal for the creation of **fluffy doughs** and to enhance **elasticity, crispness, flavour** and **aroma**.

Aspect and sensory profile

TTGerm™ is a soft flour with a natural **warm colour**, a **sweet aftertaste** and toasted notes.

TTGerm™ is innovation and quality for premium bakery products.



CEREALVENETA SRL
VAT IT05123870288
+39 (0)49 5952785
info@cerealveneta.it

Via Motte 1/B
San Martino di Lupari
35018, Padua – ITALY



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