

TRITIKUM





INGREDIENTS

Whole Emmer flour*, whole Einkorn flour*, spelt (flakes*, flour*, malt flour*), salt, apple fibre*, honey powder (maltodextrin*, honey*), enzymes, flour treatment agent ascorbic acid

- * Certified organic
- DE-Oeko-006
- EU/non-EU Agriculture

RECIPE

Wheat flour	5.000 kg
RIETMANN Triticum	5.000 kg
Yeast	0.200 kg
Water	7.000 - 7.200 kg



ANCIENT GRAINS: FOR THE CONTEMPORARY TASTE

The trend “Back to Nature” is now present in all areas of our lives.

In the world of baking the ancient types of cereals are making a significant comeback.

You will love TRITICUM, a modern and contemporary product that will convince you through its extraordinary quality.

A CLEAN-LABEL PRODUCT

The consumers and bakers’ growing awareness of quality is reflected in the constant demand for clean-label products.

In TRITICUM there are no artificial ingredients, preservatives or colourings. The product stands out through its originality, trustworthiness and transparency, hence meeting all expectations.

TRITICUM is a thoroughly genuine product.



A VERSATILE MIXTURE

TRITICUM has been created as a product that leads to different results through different variables without losing its taste and character.

Whether baked with wheat flour or spelt flour, whether in direct or retarded processes - the TRITICUM baking mixture provides you with plenty of finishing options. In the end you will always have a delicious and high-quality product.

IT'S ALL IN THE NAME

TRITICUM is the Latin word for wheat. Just as this language is one of the oldest in the world, emmer wheat, einkorn wheat and spelt have been cultivated by humans since the Stone Age.

The name TRITICUM is reminiscent of these origins.



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