



HOLGRAN

[NATUREL MALT INGREDIENT]

Malted wheat flakes for flavour and texture

MALTED WHEAT FLAKES

Our Malted Wheat Flakes are produced in our dedicated malting facility in the UK. Malting the grain involves forcing the natural conversion of starch to maltose sugar. This imparts a deep nutty, sweet flavour to the flake and then to the finished product.

Holflake delivers unique malty and caramel tones, the cut flake delivers toasted malty sweetness as well as bite. Cutting the flake also gives excellent stability within your end-product and provides a natural source of flavour and texture.

Holflake can be used individually or in a combination at levels to suit your product.

OUR RANGE

	DESCRIPTION
HOLFLAKE	Signature Holgran flake with excellent malty and caramel tones. Perfect for use with a range of bread and baked goods. Great product benefits, whether added to the mixer or used as a bread topping
MALTFLAKE	Signature Holgran flake with excellent malty and caramel tones. A great solution for introducing malt but also reducing acrylamide in bread and baked goods.
ULTRAFLAKE	Malted Wheat Flake with a slightly darker flavour; more developed malty notes within the overall flavour profile. Perfect for use within a range of bread and baked goods.
THINFLAKE	A cut version of Holflake, subjected to a slightly shorter steeping process. Ideal for bread and tortilla wrap production.
HOLCUT	A cut version of Holflake, which is ideal for use within biscuits and snacking products.

20 kg
Bag

Ingredients: malted wheat flake

Storage: in a closed bag, in a dry and cool room

Organisme: non GMO

Allergen: gluten

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HOLMALT

[NATUREL MALT INGREDIENT]

Malted barley flours to improve taste and colour

MALTED BARLEY FLOUR

The Holgran | Natural Malt Ingredients range of Holmalt Barley Malt Flours have been specifically designed to allow bakers to improve taste and colour in their products.

Our excellent barley malt flours are suitable for use in products requiring anything from a light and creamy crumb to darker, denser products.

The high quality Holflake natural malt produced in Gainsborough has been carefully taken and expertly blended during the creation of our Holmalt Barley Malt Flour product range.

OUR RANGE

	DESCRIPTION
HOLMALT 50	Our lightest roast barley malt flour, suitable for a wide range of applications in bread and baked goods.
HOLMALT 230	Medium roast barley malt flour, both in colour and flavour.
HOLMALT 230 (SF)	Medium roast barley malt flour, both in colour and flavour. Soya free.
HOLMALT 430	Our darkest Roast Barley Malt Flour.

20 kg
Bag

Ingredients: malted wheat flake

Storage: in a closed bag, in a dry and cool room

Organisme: non GMO

Allergen: gluten

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