

# TRITORDEUM®: The new natural cereal

## Tritor...what?

**New cereal** obtained through crossing of durum wheat (*Triticum durum*) and wild barley originated from Chile and Argentina (*Hordeum chilense*). **Tritordeum®**, is a registered commercial brand

**Agrasys SL** is the Spanish company with exclusive rights of commercialization of Tritordeum and **grants licenses to seed/grain producers, and millers**. Bakers and other finished products manufacturers don't need a license to commercialize Tritordeum.



## What it is and what it's not?

### It is :

- Non-GMO
- Containing gluten
- A cross between durum wheat and barley
- A novel cereal (first cross in 1977)
- A "hybrid crop", inter-species cross

### It is NOT :

- GMO
- Gluten-free
- Wheat
- An ancestral grain
- A "hybrid seed"



## Unique Selling Proposition

### Innovation:

- Unique novel cereal on the bakery market suitable for Human consumption. Last cereal created was Triticale, but only for feed

### Sustainable agriculture:

- Very robust crop (adapted to durum wheat areas)
- Resistance to fungi like septoria and rust
- Resistance to dry areas and high temperatures
- Resistance to anoxia (excess of water on fields)

### Traceable from seed to flours:

- Production under licensing with local farmers
- Repurchase of 100% of grain at pre-defined cost and Quality standards

### Nutritional profile:

- Source of fiber, protein, vitamins and minerals
- Higher levels of fatty acids - especially oleic acid
- Lower (-70%) level of peptides from gluten responsible for intolerance and sensibility - Not suitable for celiac

### New sensorial experience:

- Distinctive golden color
- Slightly sweet, nutty taste
- Crispy crust and very soft and melting in mouth crumb

## Flour Nutritional profile and Applications

### Cilinder milled flours

|                     | Refined Flour<br>T80 | Whole grain Flour<br>T150 |
|---------------------|----------------------|---------------------------|
| Type                | T80                  | T150                      |
| Extraction rate (%) | 68-72                | 95-98                     |
| Energy (kJ/cal)     | 1500-1600/350-400    | 1500-1600/350-400         |
| Carbohydrates (%)   | 82-86                | 78-82                     |
| Dietary Fibre (%)   | 6-8                  | 10-12                     |
| Protein (%)         | 11-13                | 11-13                     |
| Ashes (%)           | 0.7-0.9              | > 1.4                     |
| Fats (%)            | 1.8-2.2              | 1.8-2.2                   |
| Lutein (ug/g)       | 4-6                  | 4-6                       |

### Other characteristics

- Low elasticity of flour
- High extensibility of flour
- Low tolerance to mixing - slow speed recommended
- Low proofing recommended

### Ingrédients et applications

#### Large range of ingredients available :

- Cilinder and stone milled flours
- Sourdough
- Toasted flour
- Flakes
- Semola
- ...

#### Multiple applications :

- Bread
- Pastry
- Biscuit
- Pizza
- Pasta
- Beer
- ...



## Claims and Declaration

### Claims

**Source of fibre:** is true on refined flour base. Has to be confirmed on the finished baked good base.

**Explanation on colour:** « The golden colour is due to the presence of a naturally occurring pigment »

### Declarations

**Mandatory:** « Contains gluten »

**Recommended:** « Tritordeum is a cross between wheat and barley »

**Ingredient list:** Tritordeum flour,....

