

AGRAiN
Every grain counts



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02



Agrain[®] 02

Upcycled spent grain ingredient with functional properties,
with a complex aroma and flavour profile.

Agrain[®] 02 is an upcycled complementary flour ingredient with functional properties made from organic brewers' spent grain. Agrain[®] 02 has a complex profile with earthy, fresh and umami notes. High in fiber and protein, Agrain[®] 02 is suitable as both a flavour enhancer and nutrition booster in baked goods.

Profile

Brewers' spent grain is a highly nutritious resource deriving as a sidestream from the brewing industry.

Agrain[®] 02 is made from gently dried and finely milled barley, wheat, spelt, oat, and rye spent grain, giving it a beige colour with **fresh** (herbal, citrus) and **earthy** aroma and **umami** tasting notes. Our patented process guarantees consistency and high quality in every batch.

Available in 1kg and 10kg packaging.

Advantages

- Unique, complex aroma and taste profile.
- Light brown colour in baked goods.
- Nutritional value: contains 60% fiber and 20% protein, and is low in sugar.
- High water binding properties improve texture and can increase dough volume.
- Certifications: IFS, Organic, Upcycled Certified[®], Kosher. (*Halal available upon request*).

Sustainability

Agrain's spent grain ingredient range is **Upcycled Certified[®]**, helping to prevent safe and nutritious food from being wasted. Agrain's Life Cycle Assessment (LCA) certifies Agrain spent grain flour as the most environmentally sustainable flour when all impact categories are taken into account. Replacing 1kg of regular flour with 1kg of Agrain[®] 02 saves 2m² of land use!

Application

Agrain[®] 02 is suitable for use as a partial replacement of flour in baked goods (in various percentages, subject to the desired functional properties of the application).

Recommended use for sourdough, bread with seeds and kernels, savoury foods such as pizza, tortillas, pasta, or crackers.

We look forward to helping you develop your ideal solution and bake the world a better place.



Agrain v./ Circular Food Technology ApS

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