



SOFT ON WHITE RYE

Your daily challenge

Nutritional profile

Taste and texture

Low bread volume

Short shelf life

Limited innovation
on standard wheat bread line

GRINDSTED® Fiberline – making more of healthier bread

Bread consumers can enjoy the best of two worlds with our inspiring White Rye concept containing GRINDSTED® Fiberline Bakery Ingredient System for improved digestive health.

Higher in natural fibre and yet as soft and mild-tasting as white wheat bread, this nutritious rye bread is a sure hit with kids and parents alike.

Test our White Rye concept, and you'll find you can produce 100% rye bread on a standard wheat bread line. The result is a soft, high-volume bread with a similar texture to wheat bread and up to two weeks of shelf life. No sour dough necessary and, above all, no need for investment in extra equipment.

White Rye with GRINDSTED® Fiberline makes more of healthier bread – and your business potential.



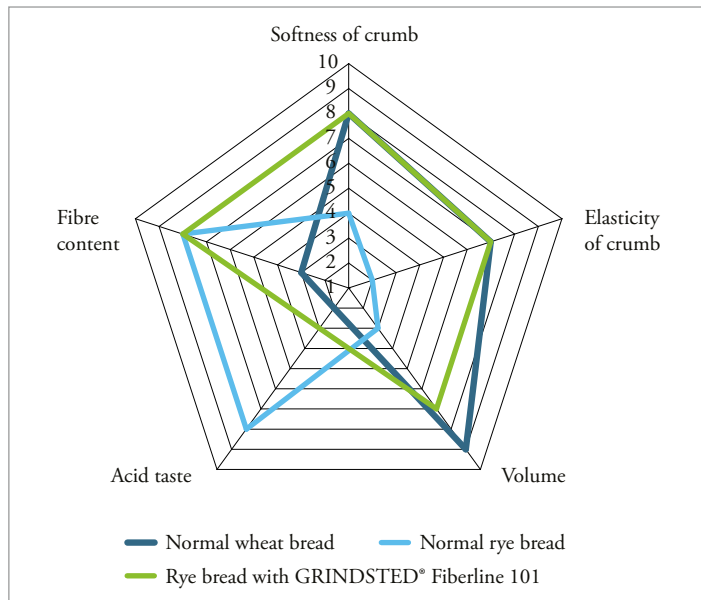
DANISCO®

Your gains and benefits

Your business gains	Your product benefits	Our proven solution
Improved healthy image Share of the healthy bread market Investment-free innovation	100% rye bread with a mild taste and soft texture Nutritional value of rye Superior volume Up to 2-week shelf life	GRINDSTED® Fiberline 101

Documented performance

In bakery trials, the volume of 100% rye bread containing GRINDSTED® Fiberline was very close to that of wheat bread – and more than double the volume of traditional rye bread.



GRINDSTED® Fiberline is an opportunity for manufacturers to produce nutritious rye bread with a “source of fibre” claim. For manufacturers targeting a “high in fibre” claim, the simple addition of Litesse® polydextrose increases the soluble fibre content.

Traditional rye bread	Rye bread with GRINDSTED® Fiberline	Wheat bread
Compact	Light and soft	Light and soft
Sour dough	No sour dough	Mild taste
Sour taste	No sour taste	
Taste of malt	No taste of malt	

Nutritional values

In g/100g	Traditional rye bread	Rye bread with GRINDSTED® Fiberline	Wheat bread
Protein	4.15	8.41	6.53
Carbohydrate	48.40	46.23	52.23
Fat	0.97	1.75	4.1
Fibre	5.02	4.95	2.46
Total kcal/100g	221	237	274
EU approved claim	“Source of fibre”	“Source of fibre”	

Other DuPont™ Danisco® ingredients for wholemeal bread

GRINDSTED® Fiberline 103, GRINDSTED® Fiberline 105
FIBERLine™ 3105, FIBERLine™ 3106, FIBERLine™ 3107

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Product information - Free samples - Formulations - Application support

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