

# Silkgrain

Less flour, more texture.



# Discover our Silkgrain products



## Silkgrain Veggie

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A full flavour blend of vegetables and grains, soaked in yeast which extends bread freshness and significantly impacts breads and snacks texture and appearance.

**Packaging:** Carton box 15kg (5x3kg)

**Dosage:** 20-100% (addition on flour's weight)



## Silkgrain Sonnen-Müsli

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A blend of hydrated grains of cannabis, chia and quinoa seeds, soaked in yeast. It delivers a distinctive freshness and taste experience together with a unique character to a variety of sweet and savory bakery snacks.

**Packaging:** Carton box 15kg (5x3kg)

**Dosage:** 20-100% (addition on flour's weight)



## Silkgrain 5 Supergrains

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A blend of nutritional hydrated grains such as quinoa, teff, triticum monococcum, kamut and sorghum, soaked in yeast. It provides a rich flavour and a characteristic freshness to baked loaves and bakery snacks.

**Packaging:** Carton box 15kg (5x3kg)

**Dosage:** 20-100% (addition on flour's weight)



## Silkgrain Einkorn

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A blend of hydrated triticum monococcum grains (Einkorn) soaked in yeast. It guarantees a rich and smooth taste along with the preservation of breads and snacks quality and freshness.

**Packaging:** Carton box 15kg (5x3kg)

**Dosage:** 20-100% (addition on flour's weight)

# Silkgrain

Bread should be full of flavour and juicy textures. Simply adding grains and seeds to a recipe draws moisture from the crumb, making the bread dry in just few hours. So we wondered how we could add more freshness into bread?

Our bakers came up with a remarkable, clean label solution, allowing cereals and other inclusions to infuse in authentic liquid sourdough.

The result is Silkgrain: a real crumb 'moisturizer' that keeps the bread hydrated and adds a delicious bite, texture and appearance. Instead of removing moisture, we turned grains and seeds into real freshness boosters heralding a whole new era in bread and pastry applications.

keep**exploring.**



# Helpful recipes



## Silkgrain Veggie Sandwich

### Ingredients

Flour T 70%	1000gr
Silkgrain Veggie	500gr
Salt	20gr
Yeast	30gr
Water	360gr

### Mix

Mix all the ingredients at low speed for 3 minutes and then continue at high speed for 7 minutes.

### Working method

Allow to rest for 5 minutes. Divide the dough into preferred portions. Form into round balls. Allow to rest for 15 minutes. Form into desired shapes. Proof for 30-40 minutes.

### Bake

Bake with steam at 210°C for 20 minutes.



## Silkgrain Veggie Stuffed Bun

### Ingredients

Flour T 70%	1000gr
Silkgrain Veggie	500gr
Princess	430gr
Eggs	100gr
Yeast	40gr
Sugar	40gr
Water	100gr
Salt	20gr
Feta cheese	400gr
Red pepper	1-2 pcs.

### Mix

Mix all the ingredients (apart from the feta cheese and red peppers) at low speed for 1-2 minutes and then continue at high speed for 7-8 minutes. Gradually add the water. Add the rest of the ingredients and continue mixing at low speed for 1 minute.

### Working method

Allow to rest for 25 minutes. Divide the dough into portions of 60 gr. Slightly work the dough roundly. Sprinkle grated gouda cheese on top. Proof for 45 minutes.

### Bake

Bake at 200°C for 22-25 minutes.



## Silkgrain Sonnen Müsli Muffin

### Ingredients

Double Cream Muffin	1000gr
Oil	400gr
Water	400gr
Eggs	50gr
Honey	50gr
Silkgrain Sonnen Müsli	300gr
Hazelnuts	75gr
Raisins	75gr

### Mix

Use the flat beater to mix all the ingredients (apart from the Silkgrain Sonnen-Müsli, the hazelnuts and the raisins) at medium speed for 5 minutes. Add the rest of the ingredients and mix for 1 minute at low speed.

### Working method

Pour the dough into tulip muffin cups.

### Bake

Bake at 190-195°C for 22-24 minutes.



## Silkgrain Sonnen Müsli Bar

### Ingredients

Florentiner Mix	500gr
Silkgrain Sonnen Müsli	400gr
Sesame	300gr
Almonds	200gr
Cranberries	200gr
Sugar	100gr
Regal (baking powder)	15gr

### Mix

Mix all the ingredients together.

### Working method

Spread the mixture onto a parchment paper lined baking tray.

### Bake

Bake at 190-200°C for 30-35 minutes.



## Silkgrain 5 Supergrains Focaccia

### Ingredients

Flour T 70%	1000gr
Zeemoto	
Traditional Mix	100gr
Silkgrain	
5 Supergrains	500gr
Sugar	30gr
Yeast	20gr
Water	680gr

### Mix

Mix all the ingredients together for 3 minutes at low speed and then at high speed for 9 minutes. Gradually add the water.

### Working method

Allow to rest for 20 minutes. Place 1.750 gr of dough onto a 20x30 baking tray. Proof for 60 minutes. Apply slight pressure on the surface of the dough with greased fingers. Decorate as you wish.

### Bake

Bake with steam at 200°C for 35 minutes.



## Silkgrain 5 Supergrains Savory biscuit-breadsticks

### Ingredients

Flour T 70%	1000gr
Silkgrain	
5 Supergrains	200gr
Butter	360gr
Eggs	200gr
Regal (baking powder)	4gr
Water	60gr
Salt	40gr

### Mix

Use the flat beater to mix all the ingredients together for 3 minutes at medium speed.

### Working method

Use a piping bag to pipe the mixture into preferable portions. Sprinkle with sesame or grated cheese.

### Bake

Bake at 180-190°C for 20-25 minutes (temperature based on size).



## Silkgrain Einkorn bread loaf

### Ingredients

Fine durum flour	500gr
Strong Flour T 70%	200gr
Rye 80/20	300gr
Silkgrain Einkorn	500gr
Yeast	20gr
Salt	14gr
Water	600gr

### Mix

Mix all the ingredients together at low speed for 3 minutes and then at high speed for 7 minutes.

### Working method

Allow to rest for 30 minutes. Divide the dough into portions that weigh 430 gr. Form as you wish. Proof for 50 minutes. Place the dough upside down or cut it.

### Bake

Bake with steam at 200°C for 45 minutes. Keep the damper open for the last 15 minutes.



## Silkgrain Einkorn Focaccia

### Ingredients

Flour T 70%	1000gr
Zeemoto	
Traditional Mix	100gr
Silkgrain Einkorn	500gr
Sugar	30gr
Yeast	20gr
Water	650gr

### Mix

Mix all the ingredients together at low speed for 3 minutes and then at high speed for 9 minutes. Gradually add the water.

### Working method

Allow to rest for 20 minutes. Place 1.750 gr of dough on a 20x30 baking tray. Proof for 60 minutes. Apply slight pressure on the surface of the dough with greased fingers. Decorate as you wish.

### Bake

Bake with steam at 200°C for 35 minutes.



## Soft texture, rich flavour.

Thanks to our innovative production process the grains become soft and tender and burst with genuine sourdough flavour, also helping enhance the nutritional profile of breads.

## All natural solution.

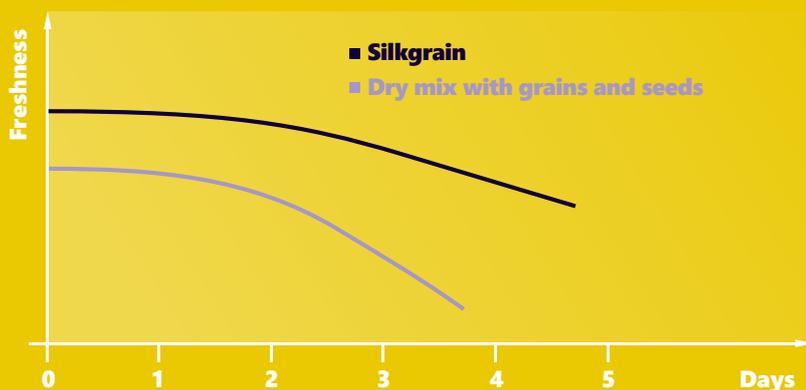
Silkgrain ingredients are infused exclusively in authentic sourdoughs and are completely E-free. For single grain products we always use corresponding sourdough – For example, Silkgrain Einkorn is soaked in Einkorn sourdough.

## Ultimate convenience.

There is no need to pre-soak the grains, make your own sourdough or search for unique varieties of cereals. All it takes is to open the sachet.

## Dosing is flexible.

You can decide how much grain should be in the crumb or combine two or more Silkgrain products in one bread. Simply add the Silkgrain product to other ingredients in the mixing bowl. Adding at the end of mixing helps protect the grains from damage.



## Outstanding freshness.

By adding Silkgrain to a bread formulation the sourdough moisture is gradually released into the bread keeping the crumb much moister after baking and significantly fresher after several days.

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