

#### Introduction

Tritordeum is a new cereal to address the Challenges of modern Agriculture and Diet

Tritordeum is a natural cross between durum wheat and wild barley

## Story

- Developed in Spain in 1977
- Launched in market in 2014
- Vivagran taking over the business in 2021
- Active in Europe and Australia

# Sustainability

- Resistant to heat/drought
- Resistant to diseases
- Grown under repurchasing contract
- Ideal for crop rotation

#### Nutrition

- Rich in protein, fiber
- High in lutein and minerals
- Low in immunogenic gliadins from gluten
- Ideal for IBS, and non-celiac sensitives\*

# Baking

- Can be baked at 100%
- Handles like wheat
- Improves crust and crumb (short-bite)
- Attractive golden yellow color
- Unique sweet taste profile

## Brewing

- Good enzymatic activity
- Amber color
- Fine and stable foam
- Biscuit-like sweet taste

# Distilling



- High yield, extract
- New flavor profile
- Non-GN







#### Taste

- Attractive golden yellow color
- New taste profile in food and beverages
- Improves tastes when used as additive
- Dairy-, Biscuit-, Nutty-like taste





## Brand. 4 key attributes



- 2. Technological
- 3. Nutritious
- 4. Tasty



#### Value-Chain





- Multiple collaborations in fields of agronomy, nutrition, applications,...
- More than 150 scientific publications available





