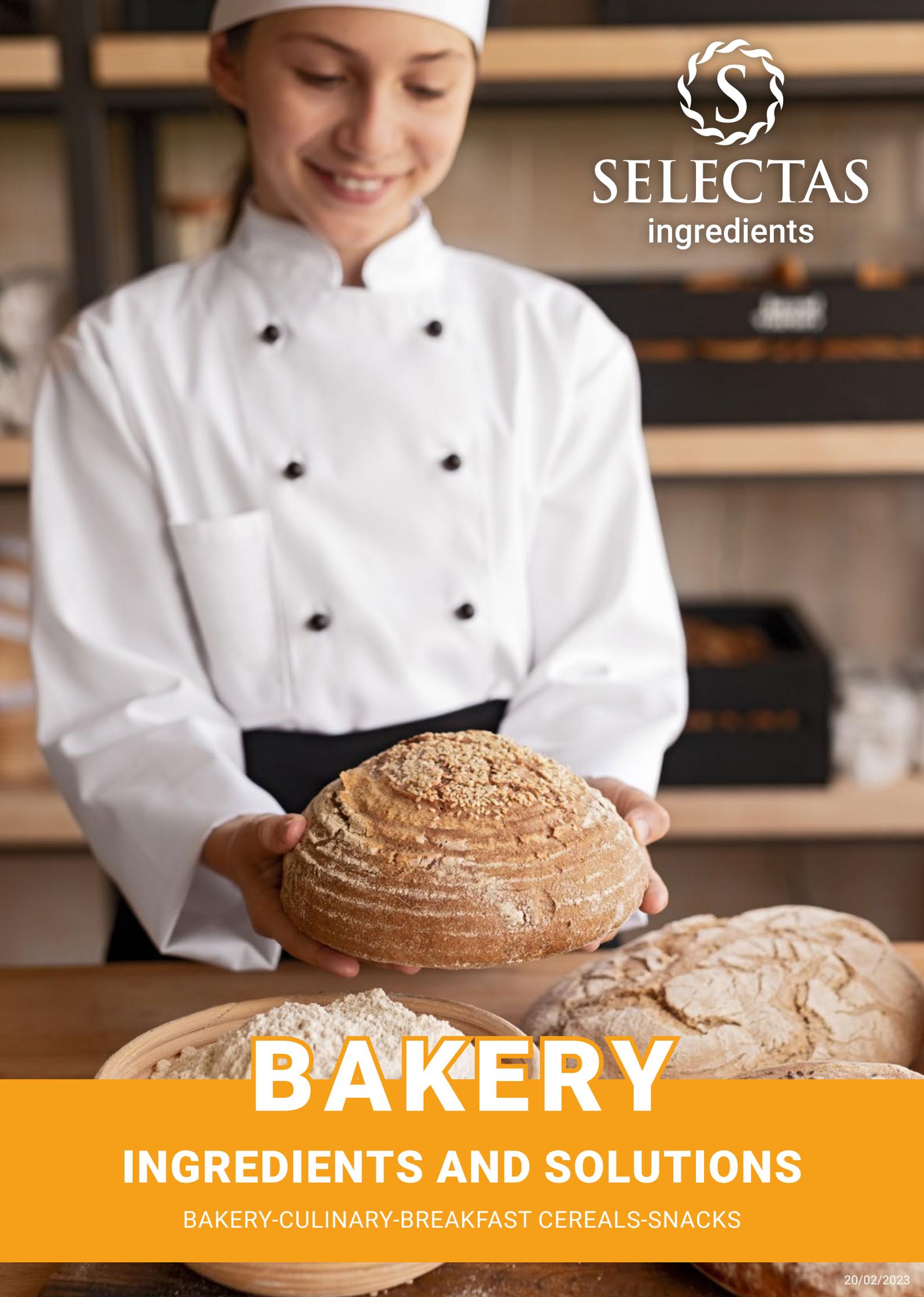




SELECTAS
ingredients



BAKERY

INGREDIENTS AND SOLUTIONS

BAKERY-CULINARY-BREAKFAST CEREALS-SNACKS

Supplier of ingredients and solutions for the food industry

Selectas Ingredients is a supplier of ingredients and solutions for the food sector that belongs to the leading Spanish flour group. It was created with the aim of adding value to our customers creations, involving:



Product ranges

Milling correctors

Technological ingredients

Bakery improvers

Elaborate mixes and fillings

Flaked and chopped cereals

Roasted flours

Special flours



Where do we operate?



Our clients

At Selectas, we adapt us to our customers need. We are ready to supply both, small-scale bakers and large industrial bakers. We have a wide range of bakery ingredients.

We produce improvers, milling correctors and mixes that can be customised to the needs and tastes of each baker, and we can deliver products in various bag sizes, from large sacks to smaller formats. We are committed to achieving the highest levels of quality and food safety: that is why we are IFS certified.



Industrialists

We are familiar with the operation of the main industrial production lines and processes in the food sector, which allows us to adapt the design of our developments to the needs of each client.

Artisans

We have a range of developments that enable our customers to get the most out of their products.



Milling

We are experts in the flour sector, which allows us to adjust our flours to the quality of the wheat in each harvest.

R&D Centre



Our R&D and Business Development departments keep a constant focus on technology to offer our customers the latest trends in all types of applications in the field of processed cereals. Our knowledge of ingredients, their combination and application guarantee the formulation of innovative products.

We carry out product and process development projects, optimising them, looking for innovative cereal varieties for new applications in industrial lines and elsewhere, through training sessions and technical exchanges with our clients, always favouring the use of natural, local, sustainable and environmentally friendly ingredients.

Installations

- ✓ Pilot plant
- ✓ Cereal processing
- ✓ Laboratory
- ✓ Craft workshops
- ✓ Industrial cooking lines



Services

- ✓ Development of customised products
- ✓ Product and process improvement
- ✓ Tailor-made training
- ✓ Tasting panel
- ✓ Full confidentiality



Product ranges

| | |
|---------------------------------|----|
| Milling correctors | 8 |
| Technological ingredients | 9 |
| SELECZYMES range | 10 |
| Other technological ingredients | 16 |
| Bakery improvers | 17 |
| SELECPAN range | 17 |
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| Flaked and chopped cereals | 26 |
| Roasted flours | 28 |
| SELECTOST range | 29 |
| Special flours | 31 |



Chef Selectas

TAILOR-MADE DEVELOPMENTS

PERSONALISE YOUR REFERENCES

- Correction milling
- SELECZYME range (enzyme complexes)
- SELECMIX range (mixtures)
- SELECPAN range (bread improvers)
- Cereal chunks
- SELECTOST range

CONCENTRATED PRODUCTS FOR EXPORT

Possibility of joint developments for export customers:



Selectas will provide its know-how with the concentrated ingredients and will work hand in hand with the customer to define the finished product.

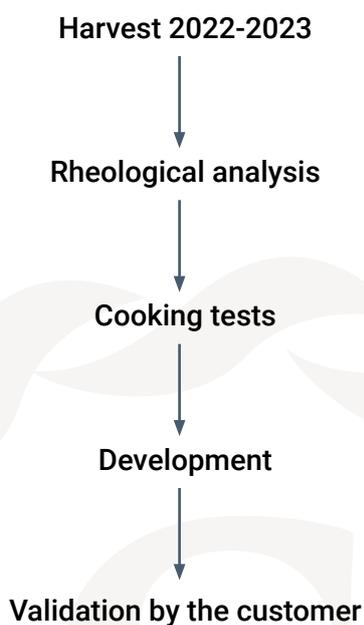


The local customer will provide flour and other references that are available locally.

Milling correctors



Harvest 2022-2023



Medium sweetness
of wheat



Reduced water
absorption
compared to the
previous season



Tenacious
protein



Limited development
of bread

SELECZYME CORRECT 22-23

Flour corrector adapted to the wheat harvest 22 -23

Technological ingredients



Selectas was born as a major flour group. The experience acquired over the years in guaranteeing the quality and consistency of flour in the face of harvest hazards and other factors affecting product quality has enabled us to develop correction solutions adapted to different situations. The SELECZYMES range was created to meet the specific needs of millers:

SELECZYMES range

SELECZYME Pure Enzymes

SELECZYME Replacement

SELECZYME Development

SELECZYME Softness

SELECZYME Tenderness

SELECZYME Tradition

Other technological ingredients



SELECZYME RANGE



SELECZYME PURE ENZYMES

The quality of bakery products has improved dramatically in the last years. Especially in terms of taste, texture and freshness. The introduction of enzymes in this industry is the biggest contribution to this improvement.

The baking industry uses five types of enzymes: amylases, hemicelluloses, proteases, oxidases and lipases. Selectas has extensive experience in the milling sector and has the knowledge to use these enzymes and offers the Selezyme range of pure enzymes to optimise its customer's finished products and process performance.

| | | EFFECTS ON THE MASS | | | | |
|----------------------|--------------------|-------------------------|-----------------------|---------------|------------|-----------|
| | | GLUTEN NETWORK CREATION | REDUCTION OF ADHESION | EXTENSIBILITY | ELASTICITY | TOLERANCE |
| SELECZYME AMY | Fungal amylase | | | | | |
| SELECZYME XYL | Bacterial xylanase | * | | * | | |
| SELECZYME GOX | Glucose oxidase | * | * | | * | * |
| SELECZYME TG | Transglutaminase | * | | | * | * |
| SELECZYME LIP | Lipase | * | | | * | * |
| SELECZYME PB | Bacterial protease | * | | * | | |



| | | EFFECTS ON THE FINAL PRODUCT | | | | |
|----------------------|--------------------|------------------------------|---------------------|-------------|-----------|------|
| | | VOLUME | COLOUR OF THE CRUST | CRUNCHINESS | HONEYCOMB | SHAG |
| SELECZYME AMY | Fungal amylase | * | * | * | | * |
| SELECZYME XYL | Bacterial xylanase | * | | | | * |
| SELECZYME GOX | Glucose oxidase | * | | | | * |
| SELECZYME TG | Transglutaminase | * | | | | * |
| SELECZYME LIP | Lipase | * | | | * | * |
| SELECZYME PB | Bacterial protease | | | * | | * |



SELECZYME RANGE

SELECZYME REPLACEMENT



Enzyme complexes developed to provide functionality equivalent with conventional technological ingredients.

Gluten:

Our range of enzyme complexes allow the characteristics provided by gluten to be replaced by optimal functionality in the dough and the final product.

| | GLUTEN NETWORK CREATION | WATER ABSORPTION | HONEYCOMB | 1% GLUTEN EQUIVALENCE | |
|--|-------------------------|------------------|-----------|-----------------------|---|
| SELECZYME INDAR | * | | | 200 ppm |   |
| SELECZYME INDAR ABSORPTION PLUS | * | * | * | 1% |   |

Emulsifiers:

Enzyme complexes that allow the functionality of the most common emulsifiers to be replaced offering the possibility of adapting formulations to new consumer demands with more natural ingredients without additives.

| REFERENCE | DESCRIPTION | DOSAGE | |
|-----------------------------------|--|---------------------------------|---|
| SELECZYME DATA | Improves the dough tolerance and volume of the finished products by optimising the structure of puff pastry. | 0.1% Scz DATA eq. to 0.1% DATEM |   |
| SELECZYME DIGLYCERIDE MONO | Improved the tolerance with an anti-bump effect on the crust for controlled cold fermentation processes. | Depending on use |   |

SELECZYME RANGE



SELECZYME REPLACEMENT

Malta:

An enzyme complex equivalent to diastatic malt that offers the same functionality with the advantage of being able to be used for ordinary and special breads.

| | SMOOTHNESS OF THE DOUGH | FERMENTATIVE ACTIVITY | COLOUR OF THE CRUST | TENDERNESS OF THE CRUMB | 0.1% DIASTATIC MALT EQUIVALENT |
|---------------------------|-------------------------|-----------------------|---------------------|-------------------------|--------------------------------|
| SELECZYME MALTERDI | * | * | * | | 0,015% |
| SELECZYME SMR | * | * | * | * | 0,002% |



Ascorbic acid:

Enzyme complex substituting and reinforcing the action of ascorbic acid, offering additive-free labelling.

| REFERENCE | DESCRIPTION | DOSAGE |
|---------------------|---|------------------|
| SELECZYME AA | Strengthens the gluten network, improves volume and gives a more uniform dough. | Depending on use |



SELECZYME RANGE

SELECZYME DEVELOPMENT



A range of enzyme complexes developed to improve the most valued characteristics in baking:

- ✓ More manageable masses
- ✓ Thorough mixing
- ✓ Increase in volume
- ✓ Perfect appearance of the final piece
- ✓ Better conservation of the crumb, puff pastry and bread

| | HANDLING MASS | TOLERANCE | VOLUME | SHAG | COLOUR OF THE CRUST | TENDERNESS OF THE CRUMB | DOSAGE |
|--------------------------|---------------|-----------|--------|------|---------------------|-------------------------|---------------|
| SELECZYME BERRIA | * | ** | * | * | * | * | 10-20 ppm |
| SELECZYME VOLUME | | ** | ** | ** | * | * | 100 - 200 ppm |
| SELECZYME VOL+ | | ** | *** | *** | * | * | 100 - 200 ppm |
| SELECZYME PERFECT | ** | * | * | | * | * | 100 - 200 ppm |
| SELECZYME BAKE | ** | * | * | * | * | * | 100 - 200 ppm |



SELECZYME RANGE



SELECZYME SMOOTHNESS

Enzyme complexes developed to improve the characteristics of the dough during the kneading process, extensibility and workability. They also favour the development of the bread by facilitating its dynamics in the oven.

| | EASY TO KNEAD | FORMING / ROLLING | ROTARY HEAT OVEN | DOSAGE |
|--------------------------------|---------------|-------------------|------------------|--------------|
| SELECZYME SOFT | ** | ** | * | 30-300 ppm |
| SELECZYME EXTENSIBILITY | ** | * | | 30 - 180 ppm |
| SELECZYME YEAST | ** | ** | * | 600-1800 ppm |
| SELECZYME AGREEMENT | ** | ** | * | 30-300 ppm |
| SELECZYME PL | | * | ** | 10 - 150 ppm |

clean label

clean label

clean label

clean label

Seleczyme PL is developed to lower the P/L parameter in alveographic analysis. It is specifically designed for short and resistant wheat flours.

SELECZYME RANGE

SELECZYME TENDERNESS



Formulated with the combination of specific enzymes to optimise bread freshness, improve softness and shelf life.

Ideal for sliced bread, burger buns, brioche, pastries...

| REFERENCE | DESCRIPTION | DOSAGE | |
|---------------|--|---------------|---|
| SELECZYME SAB | Tender and fresh crumb, homogeneous honeycomb and long-lasting tenderness. | 100 - 200 ppm |  |
| SELECZYME SAM | Soft and elastic crumb, maximum tenderness and shelf life. | 100 - 200 ppm |  |

SELECZYME TRADITION



Enzyme complexes formulated to improve traditional French Label Rouge flour.

| REFERENCE | DESCRIPTION | DOSAGE | |
|---------------------|--|---------------|---|
| SELECZYME TRADITION | Improves the water absorption and development of breads made according to the traditional French bread process. Rest and rise in blocks at room temperature or cold. | 100 - 150 ppm |  |

OTHER TECHNOLOGICAL INGREDIENTS

| | EFFECTS ON THE MASS | | | | |
|-------------------|-------------------------|-----------------------|---------------|------------|-----------|
| | GLUTEN NETWORK CREATION | REDUCTION OF ADHESION | EXTENSIBILITY | ELASTICITY | TOLERANCE |
| WHEAT GLUTEN | ** | * | | ** | ** |
| BEAN FLOUR | | | | * | * |
| ASCORBIC ACID | | | | ** | ** |
| DEACTIVATED YEAST | ** | | ** | | |
| EMULSIFIER E-471 | * | | | * | * |
| DATEM (E-472) | * | | | ** | *** |
| EMULSIFIER E-481 | * | | | * | ** |
| GUAR GUM | | * | * | | |
| ENZYMATIC MALT | * | | ** | | |



| | EFFECTS ON THE FINISHED PRODUCT | | | | |
|-------------------|---------------------------------|---------------------|---------|-----------|------|
| | VOLUME | COLOUR OF THE CRUST | CRUNCHY | HONEYCOMB | SHAG |
| WHEAT GLUTEN | ** | * | | * | * |
| BEAN FLOUR | * | | | * | |
| ASCORBIC ACID | ** | | | * | * |
| DEACTIVATED YEAST | ** | | | | ** |
| EMULSIFIER E-471 | ** | | * | *** | * |
| DATEM (E-472) | *** | | | ** | *** |
| EMULSIFIER E-481 | ** | | | * | ** |
| GUAR GUM | | | | | |
| ENZYMATIC MALT | ** | *** | ** | * | ** |



Bakery improvers



SELECPAN RANGE

TECHNOLOGICAL IMPROVERS



Our technological improvers have a wide range of products designed to adapt, with total flexibility, to all types of bread, special bread and pastry production processes.

In addition, we have innovative formulations of improvers with specific functionalities for every type of process on the market.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|--|---|-------------|----------------------------------|
| SELECTIVE DEVELOPMENT | It offers tolerance and easy-to-handle weights. Formulated with ingredients that offer excellent development. Available in 2 versions, concentrated and semi-concentrated (0.4 - 0.8% and 0.6 - 1.0%). | 0,4 - 1,0% | 400 - 1000 g per 100 kg of flour |
| SELECPAN OA NATURAL ENZYMATIC | Enzyme-based medium strength improver, recommended for all processes and applications. It ensures the tolerance of the dough, the volume and the good colour of the crust. Soft and homogeneous crumb. Available in different concentration versions (0.3 - 0.5% and 0.8 - 1.2%). | 0,5 - 0,7 % | 500 - 700 g per 100 kg of flour |
| SELECPAN TRADITION LECITHINISED | Soft improver for good workability of the dough. Correct development with all types of flour. Gives the dough tolerance and a crispy crust | 0,7% - 1% | 700 - 1000 g per 100 kg of flour |



Clean label



Suitable for export with reduced customs fees



SELECPAN RANGE

CONTROLLED COLD FERMENTATION IMPROVERS

Improvers designed for delayed processes, especially for doughs that can withstand long cold fermentations. They prevent the appearance of blisters in the crust of the final product, thus preserving the colour and flavour characteristics of the product. These anti-bubble improvers also ensure good development and volume in the oven.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|------------------------------------|--|-------------|-----------------------------------|
| SELECPAN COLD CONTROL | Ideal for controlled fermentation processes up to 24-48 hours. | 0,8 - 1,2 % | 800 - 1200 g per 100 kg of flour. |
| SELECPAN EXTRA COLD CONTROL | Ideal for controlled fermentation processes up to 48h-72H. | 0,8 - 1,2 % | 800 - 1200 g per 100 kg of flour |

FREEZING ENHANCERS

Range designed to produce bread and special breads in frozen raw dough processes. They ensure the viability and optimal characteristics of frozen doughs, whether raw or pre-fermented, guaranteeing the quality and maintenance of the final volume of the finished products.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|------------------------------|--|-------------|----------------------------------|
| SELECPAN FROZEN | Enzyme-based, freeze-tolerant enhancer designed for the freezing process. | 0,6 - 1,0 % | 600 - 1000 g per 100 kg of flour |
| SELECPAN FROZEN TASTE | In addition to the tolerance of the process, it contains ingredients that give the final product a characteristic and balanced acidic taste. | 0,8 - 1,2% | 800 - 1200 g per 100 kg of flour |

SELECPAN RANGE



PRE-COOKING ENHANCERS

A range of improvers designed for bread and speciality breads made using the pre-baked bread technique. All our improvers are designed to eliminate flaking problems by preventing premature ageing of the bread after the second baking. The range offers competent products designed on an enzymatic basis and a clean label.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|--|---|-------------|---|
| PRE-COOKED SELECPAN | Enzyme-based improver formulated to provide high tolerance to the dough. Excellent volume and development in the oven. It eliminates flaking problems and keeps the shag alive after the second firing. | 0,8 - 1,2 % | 800 - 1200 g per 100 kg of flour |
| SELECPAN PREC LF CLEAN LABEL | Designed for slow fermentation and pre-cooking. It gives colour and crispness to the crust and good development and volume in the oven. | 0,3 - 0,4% | 300 - 400 g for more than 100 kg of flour |
| SELECPAN PREC NATURAL CLEAN LABEL | Designed to produce ciabatta and rustic bread. High tolerance to long fermentations | 0,3 - 0,4% | 300 - 400 g per 100 kg of flour |
| SELECPAN PREC RUSTICO | Good development and volume in the more rustic rooms. A two-in-one enhancer, tolerates the pre-cooking process and contains ingredients that add elegant aroma and flavour to finished products. | 4 - 6 % | 4 - 6 kg on 100 kg of flour |
| SELECPAN BIKOLORE | For pre-baked express bread. Provides a thin, elastic crust with extra colour. 100% elimination of chipping problems. | 0,9 - 1,0% | 900 - 1200 g per 100 kg of flour |



CUSTOMISED IMPROVERS



Our experience in the bakery industry allows us to develop specific improvers for your production. These improvers are formulated based on flour analysis and baking tests which are validated by the customer after a sample has been sent. Please do not hesitate to contact our technical teams to discuss your needs.



Clean label

Suitable for export with reduced customs fees

SELECPAN RANGE

IMPROVERS FOR BURGER, BUNS / HOT DOGS



Improver formulated to produce soft buns, burger buns and hot dog buns. Selected ingredients increase water absorption and structure. The result is good tolerance and development in the final bun. A soft, fresh and strong crumb.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|--------------------------|---|-------------|-----------------------------------|
| SELECPAN SANDWICH | Designed for sliced bread where tenderness is required. | 1,3 - 1,7 % | 1300 - 1700 g per 100 kg of flour |
| SELECPAN BURGER | Formulated for specific use in burger and hot dog buns. | 2,3% - 2,7% | 2300 - 2700 g per 100 kg of flour |

All improvers in this range may or may not incorporate preservers that offer a long shelf life (Selectas has a clean label version of preservers).

PASTRIES IMPROVERS



Improvers to produce different types of pastries, croissants, neapolitans, puff pastries, brioche, milk bread and others. Formulated with specific ingredients that give structure, sponginess and tenderness to the final product. They preserve the natural flavour of the ingredients used.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|---|--|-------------|-----------------------------------|
| SELECPAN VIENNOISERIE | Structural improver designed to produce all types of bakery products in direct or positive cold processes. | 0,8 - 1,2 % | 800 - 1200 g per 100 kg of flour |
| SELECPAN FROZEN PASTRIES | Structural improver designed to produce all types of frozen bakery products. | 0,8 - 1,2 % | 800 - 1200 g per 100 kg of flour |
| SELECPAN FROZEN PASTRIES FLAVOUR | Structure improver with flavour and aroma enhancing ingredients for traditional baked goods. | 2,8 - 3,2 % | 2800 - 3200 g per 100 kg of flour |

SELECPAN RANGE

SPECIAL IMPROVERS WITH ADDED FLAVOUR AND COLOUR



Dual function enhancers, formulated with selected ingredients that combine technological and structural function while providing customised flavour and aroma.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|-------------------------------|---|------------|----------------------------------|
| SELECPAN RYE FLAVOUR | Technological improver designed for rustic breads with aromatic tones provided by selected rye leavens. | 0,5 - 2% | 500 -2000 g per 100 kg of flour |
| SELECPAN WHEAT FLAVOUR | Technological improver designed for rustic breads with aromatic tones provided by selected wheat leavens. | 0,5 - 2% | 500 -2000 g per 100 kg of flour |
| SELECPAN FLAVOUR PLUS | Balanced combination of selected ingredients to give structure to the dough, as well as aroma and flavour, with acidic tones. | 1 - 2 % | 1000 -2000 g per 100 kg of flour |
| SELECPAN COLOUR BLACK | Good development and shag. Contains roasted flours which add colour and flavour to the final product. | 0,5 - 5% | 500 - 5000 g per 100 kg of flour |

WHOLEMEAL BREAD IMPROVERS



Specific improvers that allow the production of 100% wholemeal breads, giving them volume, development, crumb and texture. For 100% wholemeal flours. Classic and enzymatic formulations are available.

| PRODUCT | DESCRIPTION | DOSAGE (%) | DOSAGE (G/100 KG) |
|----------------------------------|--|------------|--------------------------|
| SELECPAN COMPLET | Improver formulated to produce wholemeal and special breads. Enzyme-based, it offers a product with volume, development and texture. | 0,8 - 1,0% | 800 - 1200 g over 100 kg |
| SELECPAN COMPLET ESPECIAL | Classic formulation designed to produce wholemeal breads. Good development and live shag | 0,8 - 1,0% | 800 - 1200 g over 100 kg |

Elaborate mixes and fillings



SELECMIX RANGE



SELECMIX SEED BREAD

Seed bread mix (includes sunflower, rye flakes, brown flax, yellow flax, yellow millet, poppy, pumpkin and shelled sesame).

Dosages: Options 12% - 50% - 100%



SELECMIX CIABATTA RUSTIC BREAD

A rustic style ciabatta bread mix with delicate notes of sourdough and toasted malt.

Dosages: Options 50% - 100%



SELECMIX RYE BREAD

Rye bread mix with a dark crumb and a strong taste for rye lovers.

Dosages: Options 50% - 100%



SELECMIX BAVARIAN BREAD

A typical German-style bread mix from the Bavarian region. It is a bread with a dense, dark crumb, with acidic notes provided by the sourdough.

Dosages: Options 50% - 100%



SELECMIX RANGE



SELECMIX COMPLETE PAN

Wholemeal bread mix with the full fibre content of a wholemeal grain.

Dosages: Options 50% - 100%



SELECMIX CORN BREAD

Corn bread mix with sunflower seed hulls inlay.

Dosages: Options 50% - 100%



SELECMIX OAT BREAD

Oat bread mix that offers all the health benefits associated with oats.

Dosages: Options 50% - 100%



SPELT BREAD SELECMIX

Spelt bread mix.

Dosages: Options 50% - 100%



SELECMIX TOPPING SEEDS

Rye flakes and seeds (brown flax, sunflower and natural shelled sesame).



SELECMIX TOPPING POPPY

Sunflower, flax, millet, pumpkin, poppy, sesame and buckwheat seeds.

LE MOULIN DE NAVARRE

Si près de vous

Navarre is a land of contrasts: rugged mountain landscapes face vast plains and huge cereal fields. The region is also famous for its gastronomy, mainly thanks to the exceptional quality of the raw materials that are produced there. Le Moulin de Navarre was born in this region and is part of Selectas Ingredients, the country's leading flour group, which has been able to integrate innovation and new production processes into its know-how.



Les Basiques

FARINE DE BLÉ LA NAVARRAISE

Multi-purpose flour suitable for artisanal baking and pastry-making processes.



Les Basiques

FARINE DE BLÉ TYPE GRUAU

T45 flour. Its high protein content allows the production of the most exquisite French pastries.



Les Basiques

FARINE TRADITION FRANÇAISE

T65 tradition type flour produced in strict compliance with the Bread Decree of 13/09/1993



Les pains de Navarre

LE PAIN DES CÔTEAUX

A French classic, its balanced combination of sourdough and rye flour produces a honeycombed crumb with subtle notes of acidity.



Les pains de Navarre

LE PAIN DES VALLÉES

Bread with an intense flavour, its wild crumb and crispy crust will transport you to the heart of the Pyrenean valleys.



Les pains de Navarre

LE PAIN AUX GRAINES

A balanced mixture of cereals and seeds with an excellent supply of fibre and protein.



Les Baguettes de Navarre

FARINE IRATY MIE CREME

Its natural cream-coloured honeycombed crumb and its powerful flavour will seduce the most demanding gourmets



Les Baguettes de Navarre

FARINE RONCEVAUX

T65 flour incorporating an intense wheat leaven to produce breads with a sweet and balanced taste.



Les Baguettes de Navarre

FARINE LA RHUNE

Its rye leavening gives it a very pronounced typicity, which translates into products with a strong character.

Flaked and chopped cereals



COPPER

5kg and 25kg sizes



Oatmeal



Wheat flakes



Barley flakes



Rye flakes

SEEDS

5kg and 25kg sizes



Poppy seeds



Brown flaxseed



Golden flaxseed



Yellow millet seeds



Sunflower seed hulls



Pumpkin seeds



Sesame seeds



Chia seeds



Quinoa seeds

CEREAL MORTARS

5kg and 25kg sizes



Chopped rye



Chopped wheat



Chopped barley



Chopped triticale



Chopped spelt



Chopped buckwheat



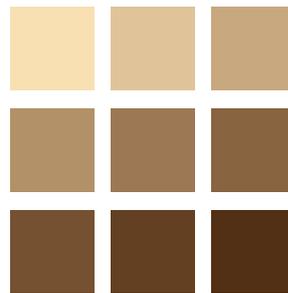
Toasted flours



Roasted cereals

- ✓ Barley
- ✓ Wheat
- ✓ Rye
- ✓ Oats
- ✓ Spelt
- ✓ Maize Wheat Buckwheat
- ✓ Carob

Choose your roast level



Choose your finish



Roasted grains



Toasted flours

Add taste and colour to your pasta



Toasted sliced cereals

As a topping to give your breads a special touch.



BARLEY



**MALTED BARLEY
FLOUR**
ACTIVA



**SELECTOST
BARLEY H35**



**SELECTOST
BARLEY H40**



**SELECTOST
BARLEY H60**



**SELECTOST
RED BARLEY**

WHEAT



**SELECTOST
WHEAT H40**



**SELECTOST
WHEAT H70**

MAIZE

★
**NEW
RANGE**



**SELECTOST
CORN H35
GAUDE**



**SELECTOST
CORN S35
SEMOULE**

SEIGLE



**SELECTOST
RYE H40**

Special flours



Chickpea flour



Bean flour



Quinoa flour



Flax meal



Pumpkin flour



Lentil flour



Spelt flour



Wholemeal spelt flour



Rice flour



Yellow corn flour



Oatmeal



Buckwheat flour



Rye flour



Wholemeal rye flour



SELECTAS
ingredients

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