



## De Trog launches Triordeum bread in Belgium

**T**he Ypres-based bakery lead by Master Baker Hendrik Durnez became the first company in Belgium that uses this Mediterranean grain to create an innovative bread and is also the first firm in Europe to use tritordeum malted grain in the bakery sector.

Triordeum is a new Mediterranean cereal with real benefits for the farmer, the consumer and the environment. Son of durum wheat (*Triticum durum*) and a wild barley (*Hordeum chilense*), this cereal is considered a healthy alternative to wheat because of its nutritional, agronomical and organoleptic benefits.

According to the Hendrik Durnez, “this grain differs from ordinary wheat in that it contains less indigestible gluten and gives your bread a very specific taste and crumb

colour. Moreover, it contains more fibre, unsaturated fatty acids and protein”.

In addition to breads, Triordeum grain is suitable for a wide range of cereal-based foods and beverages (biscuits, cakes, pasta, pizza, beer, etc.) and is already available in countries like Spain, Italy, France, Denmark, Germany, Greece, Switzerland and The Netherlands. Thanks to De Trog, since September Triordeum bread has also become available in Belgium.

The innovative De Trog bread consists of a loaf (500g) made with stone-ground tritordeum flour, liquid sourdough and malted tritordeum grain mixed into the dough. “This not only gives a bit of bite but above all a very pleasant malt touch on the crumb and a special aromatic crust”, say Bio De Trog.

Triordeum is a Mediterranean



cereal – the combination of durum wheat (*Triticum durum*) and wild barley (*Hordeum chilense*) – with real benefits for the environment, the consumer and the farmers. It was developed in the late 70’s by a group of researchers from the Institute of Sustainable Agriculture (IAS) of the Consejo Superior de Investigaciones Científicas (CSIC) in Cordoba (Spain).

As a crop, Triordeum is more sustainable and has a better ecological footprint. It is a robust cereal, adapted to the inclemency of climate change. It stands up well to drought and high temperatures. The fact that Triordeum makes efficient use of water and has good resistance to diseases makes it a more sustainable cereal with reduced environmental impact.

Apart from its sustainability advantages, Triordeum is also winning supporters over Europe because of its nutritional benefits: high levels of fiber, unsaturated fatty acids, antioxidants like lutein and much more digestible gluten.