

TASTE COLOUR INGREDIENTS

PARFEN®



PARFEN® is a range of roasted cereal flours.








- The Parfen® range is made through milling roasted cereal
- PARFEN® gives finished products aromatic hints of grilled, roasted or malted hazelnut butter
- Colours vary from cream to brown
- The perfect products for customising



- **Applications:** rusks, biscuits, breakfast cereals, diet foods, food industry, bread, flour confectionery, pizzas, fruit preparation.



		TASTE PROFILE				CRUMB COLOUR					
		Hazelnut Butter	Grilled Roasted	Malted	Fruity	Cream	Very Cream	yellow	Amber	Brown	Grey
											
PARFEN®	Blé 200 (wheat)		●	●	●				●	●	
	Blé 1000 (wheat)		■							●	■
	Blé Dur 110 (durum wheat)	●	●				●				
	Blé Natur'all Fort 250 (wheat)		●	●						●	●
	Blé Malté 50 (wheat)	●					●				
	FG 120 (wheat)	●		●	●				●		
	Fibre 110 (wheat)		●			●					●
	Froment 100 (wheat)		●	●					●	●	
	Froment Smoky (wheat)	wheat and rye flavours / smoking method							●		●
	Maïs 100 (corn)	●	●				●				
	Orge 100 (barley)			●					●		
	Orge fruité 130 (barley)		●	●	●				●		
	Orge 300 (barley)		●	●					●	●	
	Orge 1300 (barley)		■	●						●	●
	Rye 500 (rye)			●	●				●	●	
	Sarrasin 75 (buckwheat)	●	●	Sarrasin		●					●
	Seigle natur'all 80 (rye)		●							●	●
	Wheat Bran 90 (rye)			●					●		●
Biologique*	Blé Bio 80 (wheat)	●					●	●			
	Blé Bio 1000 (wheat)		■							●	●
	Epeautre Bio 300 (spelt)		●							●	
	Orge Bio 500 (barley)		●	●	●				●		
	Orge Bio 1500 (barley)		■							●	●
	Seigle Bio 650 (rye)		●							●	●

* These products are certified by ECOCERT FR- BIO-01

● Not Marked ● Marked ● Very Marked ■ Intense



- **Indicative addition:** 0,5 to 5 %
 - **Packaging:** 25 kg bag
 - **Minimum order:** 100 kg
- (Terms of order and delivery: please contact your sales area manager)



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OUR FUTURE

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