

# TRITICALE

## SPECIFICATION

- **Product Name** - **Triticale**
- **Origin** - **Scotland and Germany Poaceae**
- **Family** - **Poaceae**
- **Binomial name** - **Triticosecale**



## INGREDIENTS

- **Nutrients** - **Calories 336, Total Carbohydrate - 72g, Dietary Fiber - 0g**
- **Minerals** - **Calcium, Iron, Potassium  
Vitamin D**
- **Vitamin** - **13 g**
- **Protein** - **2.1g**

## USES & BENEFITS

- Triticale is used in grain milling. It can be milled into flour using wheat or rye flour-milling processes.
- Whole and refined triticale are used for making baking products such as different types of bread, oriental noodles, soft wheat products, and so on.
- Some varieties of triticales can also produce dense and flatbread at special bread-making conditions, such as low mixing speed and reduced fermentation time.

