

Non-Stabilised Wheat Bran

Our Wheat Bran is a bran product created during the grain-milling process and is naturally rich in fibre. The fine flakes swell quickly in the gut, creating a feeling of fullness and improving gut motility. This stimulates digestion in a natural way and supports gut health. Thanks to its mild taste, wheat bran is most suitable for refining dishes.

We offer both a conventional version and an organic version.

Wheat Bran is ideal:

- For refining cereals, milk products, soup and vegetables
- As a refined baking ingredient for bread and other baked goods

Ingredients:

100% Wheat

Nutritional values per 100g

Energy	1146 kJ 276 kcal
Fat / of which saturates	4,7g 0,7g
Carbohydrates / of which sugars	20g 1,9g
Fibre	45g
Protein	16g
Salt	<0,01g

Packaging sizes



25kg bags



Big Bag



loose loading

Deliverable in



EU organic



conventional