

The advantages at a glance

RUTIN X is...

- **healthy and versatile:** RUTIN X is a highly functional ingredient for healthy food.
- **a truly ancient grain:** RUTIN X specifically serves the trend towards more originality and naturalness.
- **rich in zinc:** RUTIN X contains high amounts of zinc, so that the corresponding EU Health Claims can often be used.
- **versatile:** whether crispy long-life baked goods, refreshing drinks or delicious pasta, almost anything goes. Boundaries are only set by one's own imagination.

Product range

Product	Art. no.	Unit	Description
RUTIN X Tartary Buckwheat Crisps	924109	15 kg	Special cereal product as crisp. Highly visible in many products and deliciously crispy, can also be used as a swelling piece in baked goods.

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RUTIN X

Tartary Buckwheat

RUTIN X tatary buckwheat is an ancient grain specialty, developed for use in modern Food applications. The high content of zinc and rutin makes RUTIN X a highly functional ingredient, which allows the use of EU Health Claims, if dosed correctly. RUTIN X tatary buckwheat fits perfectly through its prehistoric history in the trend towards more ancient grains. A patented process creates a wonderfully mild and unique in taste.

Experience an ancient grain of a special kind

A grain older than mankind...

Over 85 million years ago, a very special ancient grain first emerged: the tatar buckwheat. Native to the slopes of the Himalayas, this gold of the mountains nourished the Tataric tribes of Central Asia for centuries. They were also the ones who brought the tatar buckwheat to Europe via the Silk Road - hence its name. After centuries of oblivion, GoodMills Innovation has now rediscovered this precious superfood for you.

Not only tasty but also healthy

RUTIN X is a true miracle of nature. The product contains up to 100 times more rutin than ordinary buckwheat and is also rich in zinc. Both substances have a positive effect on metabolism and body. Rutin also ensures that beneficial microorganisms multiply in our digestive tract and thus creates the basis for a balanced metabolism. Therefore, RUTIN X, besides its mild buckwheat taste, is a highly functional ingredient for healthy and tasty food.

From old to new!



Simple to use

Developing recipes with RUTIN X is very easy: simply dose approx. 5 percent of the dry matter, adjust the amount of liquid accordingly and the functional food is ready. The mild taste is another advantage: Depending on other ingredients and wishes, either a slight buckwheat flavour is perceptible or RUTIN X

remains discreetly in the background so that no undesired overlaps occur. There are no limits to creativity. From baked goods and spreads to pasta and smoothies: everything is possible that the imagination allows.



The plant



The grains



RUTIN X

Application examples



Baked goods



Spreads



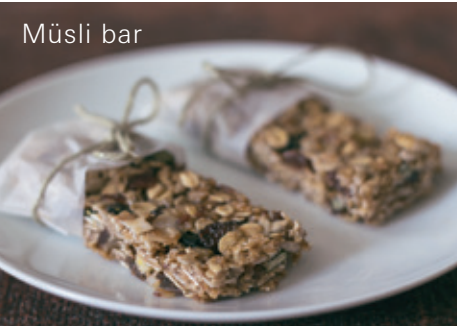
Pasta



Muesli



Smoothies



Müsli bar

What is Rutin?

Rutin is formed by many plants to protect against harmful UV radiation. As it also has a blood sugar regulating, antioxidant and vascular strengthening effect, making it very healthy. Through a patented process, the bioavailability of rutin in RUTIN X is greatly improved.

