

# Grana Antico®



*Offer something unique: a baking mix made from ancient grains that you won't find anywhere else.* ———→



Our ancient grain bread baking mixes contain Einkorn Baking Ferment®, which initiates a natural fermentation process after one hour of rising. This allows you to easily and quickly bake unique breads at home using natural ingredients, offering the benefits of fermentation for health-conscious consumers.

# EINKORN BAKING MIX

## With Einkorn Baking Ferment® starter culture

Our baking mix is made exclusively from whole grain Einkorn. Einkorn is the first cereal grain cultivated by humans around 12,000 years ago, making it a rare and valuable ingredient. Bread made from this grain offers a unique taste experience without the bran aftertaste, making it easy to incorporate into the daily diet of children as well.

### The pack contains:

1 sachet of baking mix (400g), 1 sachet of starter culture (50g)

### Ingredients:

**Baking mix:** ORGANIC wholemeal Einkorn flour\* (97%), sea salt, psyllium husks\*

**Starter culture:** Einkorn Baking Ferment made from organic Einkorn wholemeal flour\*, dry yeast

\*From controlled organic farming



HU-ÖKO-01  
EU-mezőgazdaság

## Usage:

Suitable for baking ancient grain bread, baguettes, rolls, croissants, pizza, and other savory pastries.

The essence of Grana Antico® baking mixes is the Einkorn Baking Ferment®, which allows bread to be prepared in various ways.

## SIMPLE PREPARATION



Mix the contents of the two packets in the box with 400 ml of lukewarm water.

Allow the dough to rest at room temperature for about 60 minutes before pouring it into a non-stick mould or one lined with baking paper.

Leave the dough to rest in the baking mould for another 5 mins.

Bake the dough in a preheated oven at 180°C degrees for 60 mins before taking the mould out and leaving it to cool.

## FERMENTED PREPARATION

By extending the proofing time (1 – 4 hours), the bread develops a more distinctive character. The Einkorn Baking Ferment® in the starter culture gradually enhances its effect over time. This longer proofing period results in the natural fermentation of the bread dough.



- ✓ 100% ancient grain flour
- ✓ From controlled organic farming
- ✓ Contains Einkorn Ferment®
- ✓ Preservative-free
- ✓ Additive-free
- ✓ GMO-free
- ✓ Vegan

## Average nutritional value in 100 g of baked bread

Energy.....	934 kJ/221 kcal
Fat.....	1.3 g
of which saturates.....	0.20 g
Carbohydrate.....	40.7 g
of which sugar.....	0.72 g
Fibre.....	4.5 g
Protein.....	9.3 g
Salt.....	1.31 g

**Weight: 450g**

**One loaf weighs approx. 800g**



**Also suitable for bread makers!**



# EINKORN BAKING MIX

## With Einkorn Baking Ferment® starter culture

The main component of our bread mix is light Einkorn flour – a premium quality ingredient. Bread made from this flour is designed for connoisseurs: its rich, golden color and unparalleled taste offer a unique culinary experience for those seeking distinctive flavors.

### The pack contains:

1 sachet of baking mix (350g), 1 sachet of starter culture (50g)

### Ingredients:

**Baking mix:** ORGANIC white Einkorn flour\* (97%), sea salt, psyllium husks\*

**Starter culture:** Einkorn Baking Ferment made from organic Einkorn wholemeal flour\*, dry yeast.

\*From controlled organic farming



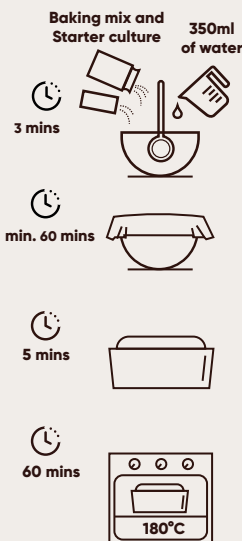
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### Usage:

Suitable for baking ancient grain bread, baguettes, rolls, croissants, pizza, and other savory pastries.

The essence of Grana Antico® baking mixes is the Einkorn Baking Ferment®, which allows bread to be prepared in various ways.

### SIMPLE PREPARATION



Mix the contents of the two packets in the box with 350 ml of lukewarm water.

Allow the dough to rest at room temperature for about 60 minutes before pouring it into a non-stick mould or one lined with baking paper.

Leave the dough to rest in the baking mould for another 5 mins.

Bake the dough in a preheated oven at 180°C degrees for 60 mins before taking the mould out and leaving it to cool.

### FERMENTED PREPARATION

By extending the proofing time (1 – 4 hours), the bread develops a more distinctive character. The Einkorn Baking Ferment® in the starter culture gradually enhances its effect over time. This longer proofing period results in the natural fermentation of the bread dough.



- ✓ 100% ancient grain flour
- ✓ From controlled organic farming
- ✓ Contains Einkorn Ferment®
- ✓ Preservative-free
- ✓ Additive-free
- ✓ GMO-free
- ✓ Vegan

### Average nutritional value in 100 g of baked bread

Energy.....	954 kJ/225 kcal
Fat.....	0.95 g
of which saturates.....	0.16 g
Carbohydrate.....	43.8 g
of which sugar.....	0.46 g
Fibre.....	1.9 g
Protein.....	9.4 g
Salt.....	1.26 g

Weight: 400g

One loaf weighs approx. 750g



Also suitable for bread makers!

# SPELT BAKING MIX

## With Einkorn Baking Ferment® starter culture

Our baking mix is made from 100% whole grain spelt flour and whole grain Alakor Baking Ferment®. The flavor and versatility of spelt flour are similar to classic bread flours. Consumers widely recognize and appreciate the nutritional benefits of whole grain spelt. Baked goods made from our spelt baking mix have a pleasant, nutty aroma.

### The pack contains:

1 sachet of baking mix (400g), 1 sachet of starter culture (50g)

### Ingredients:

**Baking mix:** ORGANIC wholemeal Spelt flour\* (97%), sea salt, psyllium husks\*

**Starter culture:** Einkorn Baking Ferment made from organic Einkorn wholemeal flour\*, dry yeast.

\*From controlled organic farming



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## Usage:

Suitable for baking ancient grain bread, baguettes, rolls, croissants, pizza, and other savory pastries.

The essence of Grana Antico® baking mixes is the Einkorn Baking Ferment®, which allows bread to be prepared in various ways.

## SIMPLE PREPARATION



Mix the contents of the two packets in the box with 400 ml of lukewarm water.

Allow the dough to rest at room temperature for about 60 minutes before pouring it into a non-stick mould or one lined with baking paper.

Leave the dough to rest in the baking mould for another 5 mins.

Bake the dough in a preheated oven at 180°C degrees for 60 mins before taking the mould out and leaving it to cool.

## FERMENTED PREPARATION

By extending the proofing time (1 – 4 hours), the bread develops a more distinctive character. The Einkorn Baking Ferment® in the starter culture gradually enhances its effect over time. This longer proofing period results in the natural fermentation of the bread dough.



- ✓ 100% ancient grain flour
- ✓ From controlled organic farming
- ✓ Contains Einkorn Ferment®
- ✓ Preservative-free
- ✓ Additive-free
- ✓ GMO-free
- ✓ Vegan

## Average nutritional value in 100 g of baked bread

Energy.....	920 kJ/218 kcal
Fat.....	1.3 g
of which saturates.....	0.20 g
Carbohydrate.....	40.2 g
of which sugar.....	0.43 g
Fibre.....	4.7 g
Protein.....	8.9 g
Salt.....	1.23 g

Weight: 450g

One loaf weighs approx. 800g



Also suitable for bread makers!

# SPELT BAKING MIX

## With Einkorn Baking Ferment® starter culture

Our light spelt baking mix is specially made from a combination of light spelt flour and whole grain Alakor Baking Ferment®. This mix is excellent for preparing bakery products, as its structure and texture resemble that of traditional light bread flours. We offer a health-conscious alternative for those who are inclined to choose spelt-based products but do not necessarily prefer whole grain options.

### The pack contains:

1 sachet of baking mix (350g), 1 sachet of starter culture (50g)

### Ingredients:

**Baking mix:** ORGANIC white Spelt flour\* (97%), sea salt, psyllium husks\*

**Starter culture:** Einkorn Baking Ferment made from organic Einkorn wholemeal flour\*, dry yeast.



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## Usage:

Suitable for baking ancient grain bread, baguettes, rolls, croissants, pizza, and other savory pastries.



Weight: 400g

One loaf weighs approx. 750g

The essence of Grana Antico® baking mixes is the Einkorn Baking Ferment®, which allows bread to be prepared in various ways.

## SIMPLE PREPARATION

Baking mix and Starter culture 350ml of water



Mix the contents of the two packets in the box with 350 ml of lukewarm water.



Allow the dough to rest at room temperature for about 60 minutes before pouring it into a non-stick mould or one lined with baking paper.



Leave the dough to rest in the baking mould for another 5 mins.



Bake the dough in a preheated oven at 180°C degrees for 60 mins before taking the mould out and leaving it to cool.

## FERMENTED PREPARATION

By extending the proofing time (1 – 4 hours), the bread develops a more distinctive character. The Einkorn Baking Ferment® in the starter culture gradually enhances its effect over time. This longer proofing period results in the natural fermentation of the bread dough.

- ✓ 100% ancient grain flour
- ✓ From controlled organic farming
- ✓ Contains Einkorn Ferment®
- ✓ Preservative-free
- ✓ Additive-free
- ✓ GMO-free
- ✓ Vegan

## Average nutritional value in 100 g of baked bread

Energy.....	931 kJ/220 kcal
Fat.....	0.82 g
of which saturates.....	0.14 g
Carbohydrate.....	43.2 g
of which sugar.....	0.24 g
Fibre.....	2.6 g
Protein.....	8.6 g
Salt.....	1.33 g

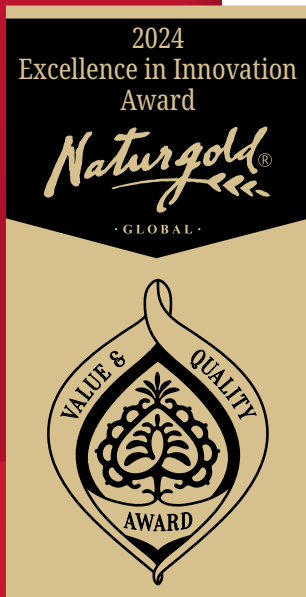


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In 2024, Natur Gold Global Kft. achieved remarkable success in the development of the Grana Antico® product line. In September, our company received two prestigious awards in the Parliament.



**Value and Quality Grand Prize:** This award was granted among outstanding products and services from various sectors of the economy. It is a great honor for us that the exceptional quality and value of our products were recognized with this prestigious accolade. **Innovation Excellence Award:** This recognition was exclusively awarded to Natur Gold Global Kft., celebrating the innovative solutions of the Grana Antico® product line. **By combining ancient grains and fermentation, we created a unique baking mix for which our company's innovative efforts were specially honored.**

**Naturgold®**  
· GLOBAL ·



**Cultivation  
Management**



**Manufacturing  
Processing**



**B2B  
Sales**