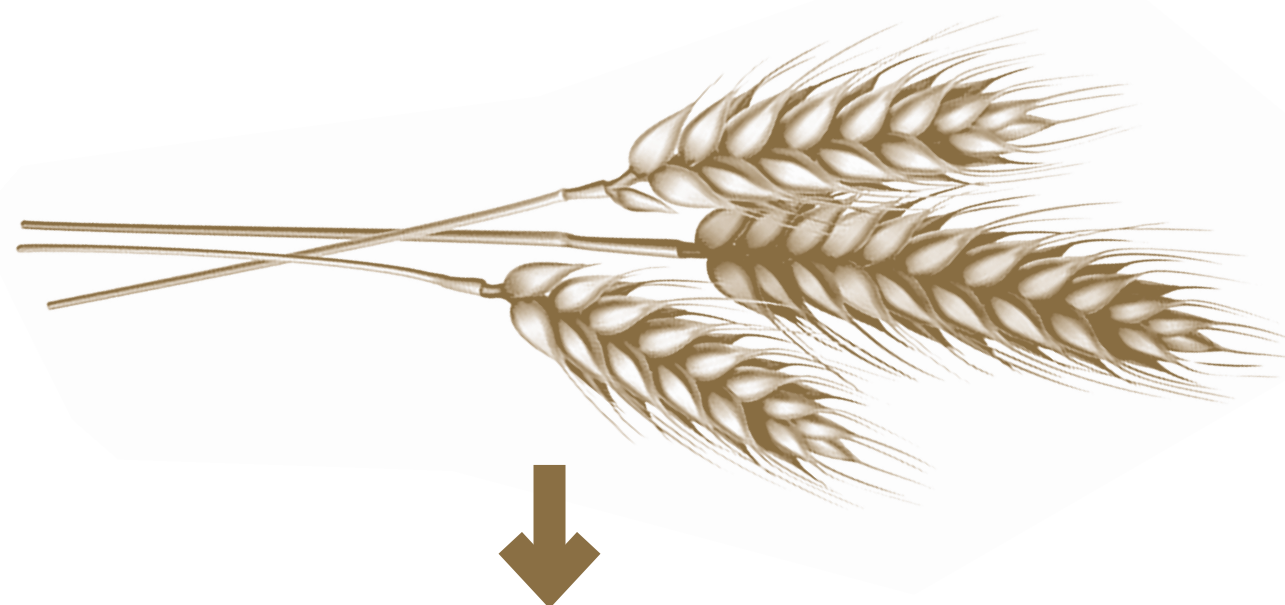
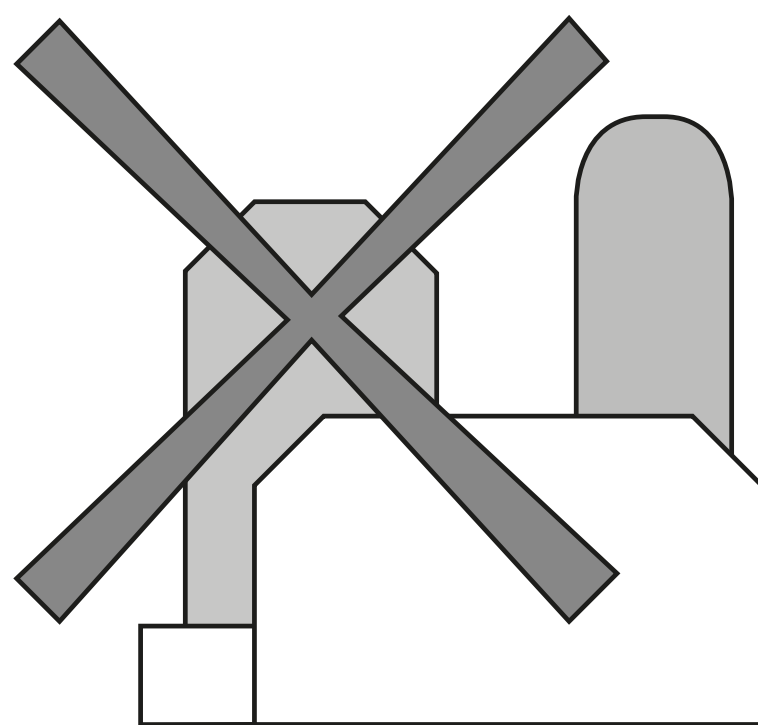


Le craquage du blé



Le blé est un produit « craquable » comme le pétrole. Le craquage (*cracking* en anglais) « casse » le grain de blé en plusieurs composés ayant une valeur commerciale importante, la somme de ces aliments rapporte plus que l'aliment entier.

Craquage



→ Germe

Craquage du son

Ingrédients issus du son

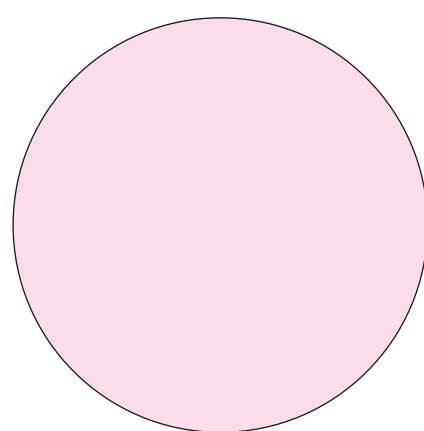
Son

Farine blanche

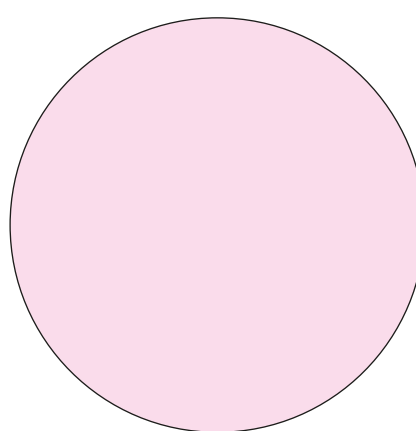
Gluten vital

Amidon

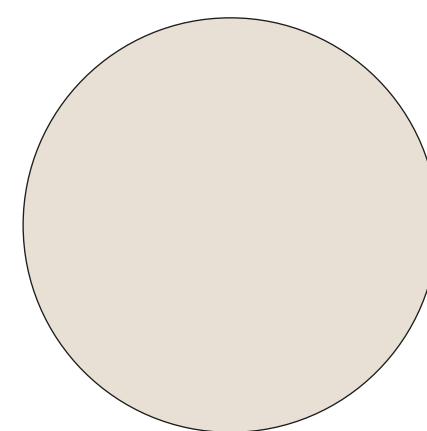
Sirop de glucose-fructose



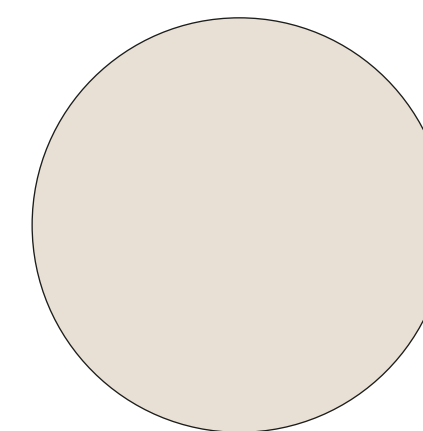
Sirop de glucose



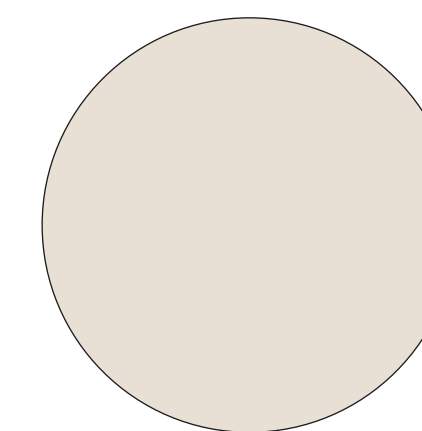
Dextrose monohydraté (99% glucose)



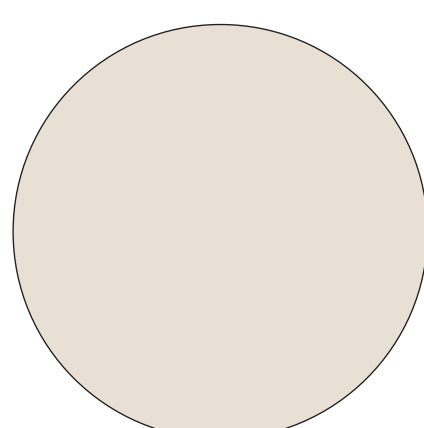
Amidon modifié (liant à froid pour jus)



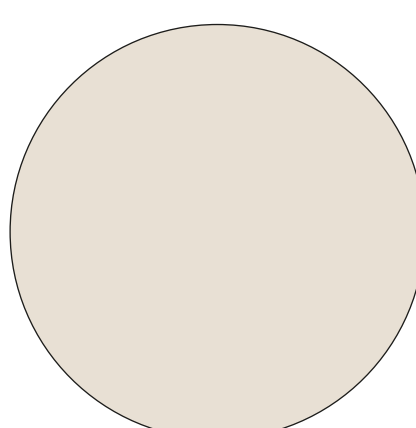
Maltodextrines



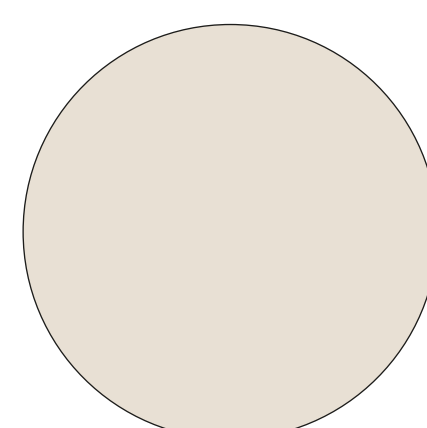
Farine de blé blanche type 45 ou 55



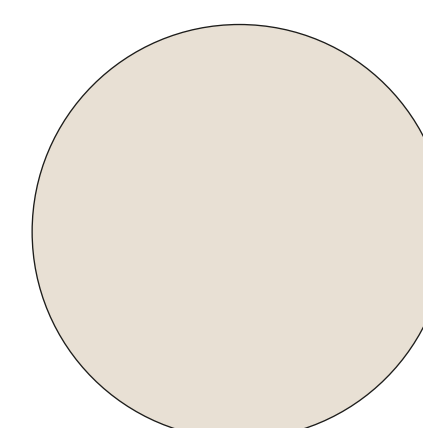
Gluten de blé



Son de blé



Germe de blé



Amidon de blé

