



**Our gently stabilised wheat
germ products**



Wheat germ is the most valuable part of wheat grain.

By nature, wheat germ is packed with over 70 different macronutrients and micronutrients. This part of the kernel is full of proteins, dietary fibres, minerals and various essential vitamins.

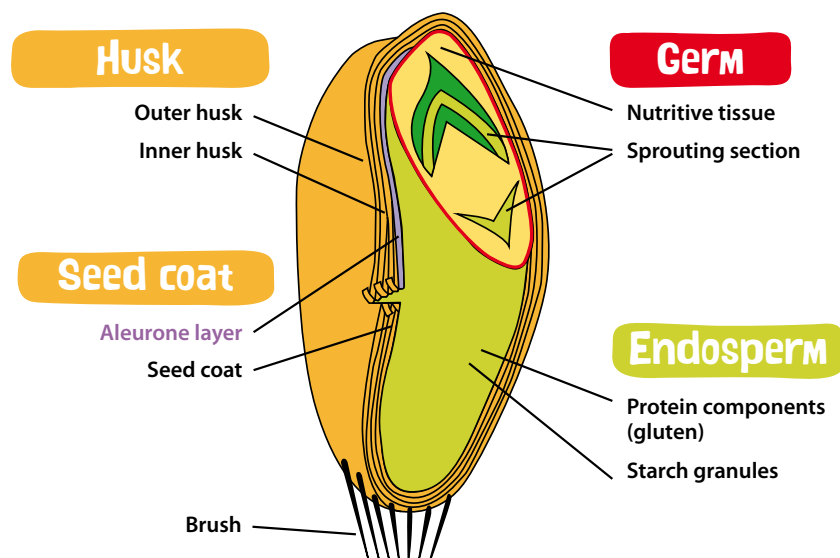
Wheat germ also contains high levels of unsaturated fatty acids, which would shorten the shelf life of flour after milling. For this reason, the wheat germ is separated from the grain during flour production. Thanks to recent developments, this valuable wheat germ can now be stabilised using a special method that is particularly gentle and enhances its preservability – retaining its unique nutritional value and allowing us to use wheat germ as part of a healthy diet.

We make a wide range of products from stabilised wheat germ, which enables us to naturally enrich and fortify many different types of food product. The nutty and slightly sweet aroma of stabilised wheat germ makes it perfect for all kinds of foods, and it also enhances the flavour of savoury dishes. Food texture can also benefit from the addition of stabilised wheat germ, for example making pasta or crackers quite unique.



Advantages of stabilised Zwicky wheat germ.

- Many essential vitamins and minerals
- Over 70 macronutrients and micronutrients
- Rich in vegetable proteins
- Rich in dietary fibre
- Suitable as a nut substitute
- Universally usable
- Positive impact for health-conscious diets
- 100% natural and GMO-free
- Fresh aroma and fine taste
- Easy to use and measure out
- Can improve the texture of doughs and other food products



Our wheat germ products are suitable for a wide range of applications.



Wheat Germ



Wheat Germ Granulate



Wheat Germ Fine Flour



Wheat Germ Coarse Flour



Flakes Nature



Flakes Cinnamon



Flakes Pear Juice Concentrate & Cinnamon



Wheat Germ Corn Flakes & Cinnamon



Crispy Piccolo

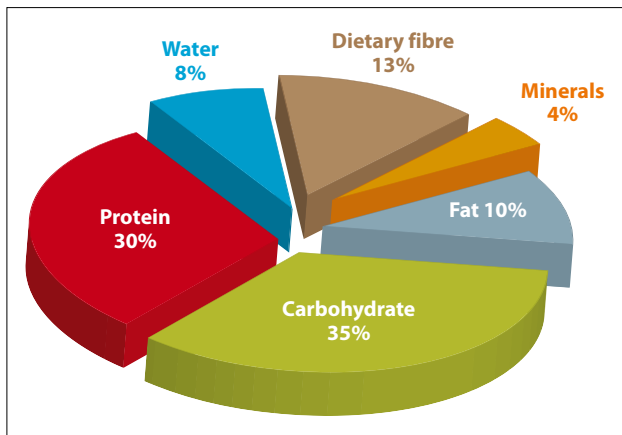


4-Leaf Clover

Breakfast buffet (topping for sprinkling)	Diet cuisine / topping for raw foods	Chocolate/cereal bar manufacturers	Crisp manufacturers (grain husks)	Soup industry	Ice cream producers	Juice/smoothie/fruit preparation	Milk processors	Baked goods/confectionery (nut substitute)
Dining	Food industry							

Art. No.	Wheat germ products	Dining	Food industry							
Wheat germ										
900866	Zwicky Wheat Germ, full-fat stabilised	✓	✓	✓						
900875	Zwicky Wheat Germ Granulate, full-fat stabilised	✓	✓	✓	✓					
Wheat germ flour										
152196	Zwicky Wheat Germ Fine Flour, full-fat stabilised				✓	✓	✓	✓	✓	
900872	Zwicky Wheat Germ Coarse Flour, full-fat stabilised				✓	✓	✓	✓	✓	
Extruded wheat germ										
6535	Flakes Nature (54% wheat germ content)	✓		✓				✓	✓	
6550	Flakes Cinnamon (54% wheat germ content)	✓		✓				✓	✓	
6639	Flakes Pear Juice Concentrate & Cinnamon (1% wheat germ content)	✓		✓				✓	✓	
6596	Corn Flakes (13% wheat germ content)	✓		✓				✓	✓	
6541	Crispy Piccolo (1% wheat germ content; aleuronat/rice flour)	✓		✓				✓	✓	
6637	4-Leaf Clover (2% wheat germ content)	✓		✓	✓					

Nutritional values for stabilised Zwicky wheat germ.



Nutritional values for full-fat stabilised wheat germ and fine/coarse flour per 100g

Energy	378 kcal / 1586 kJ
Fat	10 g
Saturated fatty acids	1.9 g
Mono-unsaturated fatty acids.....	1.6 g
Poly-unsaturated fatty acids.....	6.7 g
Carbohydrates.....	35 g
Sugar.....	10 g
Protein.....	30 g
Dietary fibre	13 g
Salt.....	<0.03 g
Vitamins	
Vitamin E.....	20 mg
Vitamin B1.....	1.5 mg
Vitamin B2.....	0.34 mg
Vitamin B6.....	1.12 mg
Niacin.....	7.62 mg
Folate	196 µg
Minerals	
Calcium	48 mg
Magnesium.....	247 mg
Iron.....	8 mg
Zinc.....	13 mg
Potassium.....	1010 mg
Phosphorus	970 mg
Biotin.....	27 µg
Pantothenic acid.....	7.36 mg
Spermidine.....	24.3 mg

- **Vitamins and minerals**
 - Rich in vitamin B6 and folate
 - Rich in magnesium and iron
 - Source of vitamin B2
 - Rich in vitamin B1 and vitamin E
 - Rich in zinc, phosphorus, biotin and potassium
- **No added sugar**
- **No added salt**
- **High dietary fibre content**
- **High protein content**
- **High wheat germ oil content**
- **The macronutrients and micronutrients are completely natural and well balanced**
- **Perfect balance of macronutrients and micronutrients**
- **Contains spermidine**

SuperFEINFOOD since 1892

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