

Puravita

ANCIENT GRAINS

FULL OF TASTE. FULL OF LIFE.





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FULL OF LIFE.**

SPELT: A GRAIN THAT REMAINS UNTOUCHED

Spelt was an important staple in Europe from the Bronze Age to Medieval time. It has been cultivated since approximately 5000 BC. This grain is actually the ancestor of wheat and it provides a lot of different nutrients such as fibers, proteins, vitamins and iron.

A SWEET FRUITY TASTE WITH MALTED NOTES

Puravita Ancient Grains is mainly made of spelt. This bread is full of character and will surprise you with its lightly acidic, fruity and malted notes. Enjoy this special and delectable taste

WHAT GRAINS CAN I DISCOVER IN THE BREAD ?

sunflower

spelt



soy

WHY IS IT GOOD FOR ME ?

Ancient grains have always been important in ensuring our well-being. Puravita Ancient Grains is a source of fibers. This bread will be your everyday ally by providing you with valuable nutrients.



A BREAKFAST OUT OF TIME



PURAVITA ANCIENT GRAINS BREAD MUFFIN

For breakfast enjoy a wonderful bread muffin made with Puravita Ancient Grains, with a chia pudding. To do so, mix chia seeds with almond milk and add some apricots and pomegranate.

Try
Puravita
Ancient Grains
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