

Puravita

SPROUTED GRAINS

FULL OF TASTE. FULL OF LIFE.





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FULL OF LIFE.**

SPROUTED GRAINS FOR A NATURALLY HEALTHY AND TASTY BREAD

Sprouted grains are strong allies that provide the bread with an outstanding new taste and an improved nutritional value. The process of sprouting, which is letting the grains germinate thanks to soaking, unlocks the nutrients kept safe inside the grains. Treat yourself with this naturally healthy and tasty bread!

A SURPRISING HONEY AND FRUITY TASTE WITHOUT ANY ADDED SUGAR

Sprouted grains are giving to the bread a sweet honey and fruity taste without adding any sugar. Some light and nice woody notes will highlight the unique taste even more.

WHAT GRAINS CAN I DISCOVER IN THE BREAD ?

sprouted rye

sunflower

linseeds



oat

sprouted chickpeas

WHY IS IT GOOD FOR ME ?

Puravita breads offer vitality to the entire family, making everyone feel good both emotionally and physically, by bringing the taste, well-being and satisfaction only grains and seeds can offer.



THE PERFECT RECIPE FOR YOUR BREAKFAST



PURAVITA SPROUTED GRAINS CROISSANT WITH FIGS, GOAT'S CHEESE AND HONEY

This Puravita Sprouted Grains croissant with goat's cheese, figs, honey and thyme is a delicious option for a refreshing breakfast. Along with a bowl of vegan yogurt and blueberries, oat flakes, sunflower seeds, linseeds, apricots and figs as toppings, this original breakfast is a good way to start the day.

Try Puravita Sprouted Grains toast bread

