

KAMUT®

BRAND KHORASAN WHEAT

The ancient grain
for modern life



THE NAME OF THE WHEAT IS KHORASAN AND THE KAMUT® BRAND GUARANTEES:

- ✓ ancient khorasan wheat
- ✓ always grown organic
- ✓ never genetically modified
- ✓ protein range of 12-18%
- ✓ between 400 to 1000 ppb (µg/kg) selenium

TASTE THE DIFFERENCE

KAMUT® khorasan has an unique taste with a **natural sweet and nutty flavour** and is an excellent source of protein, fiber, zinc, phosphorus, magnesium, vitamin B1 and B3. It is also high in many minerals such as copper, manganese, molybdenum and selenium, a trace element that is known for its strong antioxidant properties.

Recipes are available on www.kamut.com

WHAT DOES SCIENCE SAY?

The gluten in KAMUT® khorasan wheat is different than found in modern wheat.

An early study indicated that many people with non-coeliac modern wheat sensitivity had little or no problem eating KAMUT® khorasan products.

Research results are available on www.kamut.com



ORIGIN

An ancestor of modern wheat, khorasan wheat likely originated in Mesopotamia, located within the Fertile Crescent, an area in the Middle East stretching from Egypt to the Tigris and Euphrates valleys.

QUALITY

The difference is the **quality guaranteed by the KAMUT® trademark.**

KAMUT® khorasan wheat is grown in a dry climate in North America (Saskatchewan - Montana) similar to the climate in Egypt to keep the characteristics of the ancient khorasan grain.

This is similar to basmati rice originating in the north of India which keeps its best quality and taste if grown in the north of India.

The farmers are paid a fair and generous price as a compensation for smaller yield, in order to ensure the profitability of their operation.



WHERE TO BUY?

KAMUT® khorasan products are available in most organic shops, health food shops and bakeries.

All available KAMUT® khorasan products, by country and by category, can be found on www.kamut.com



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