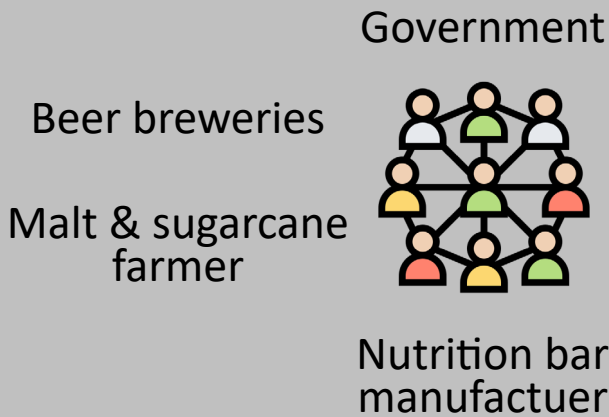


MALT BAGASSE-BASED PROTEIN BAR



South America.
Sustainability important.
Cheap protein bar.

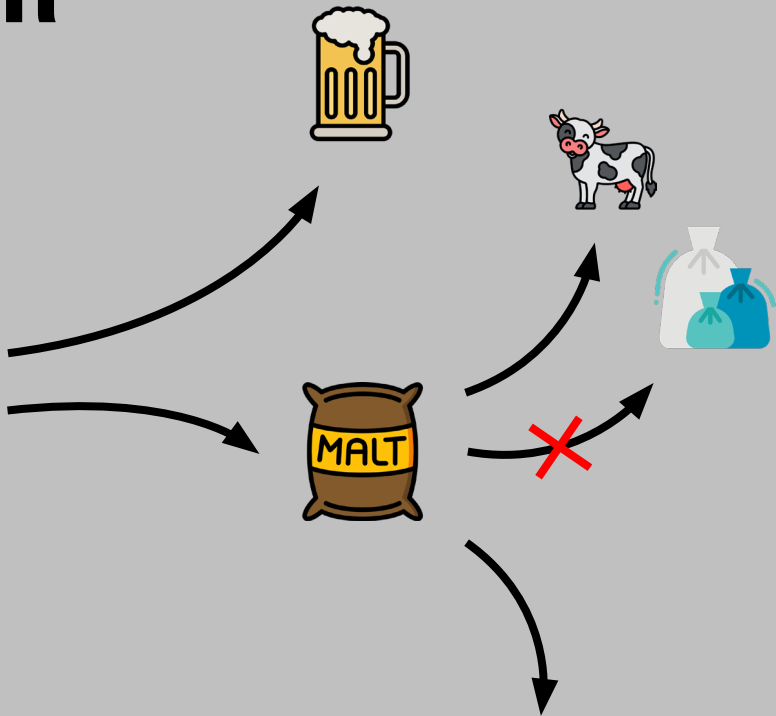
Package made from
olive seeds.



THIS IS FOR OPEN **MALTS!** MINDS

Malt is a grain type.
Malt is germinated to have a higher sugar level.

Beer breweries use malt to produce beer.
85% of the malt used becomes bagasse.



Malt bagasse
High level of protein and fiber.
Low level of fat and calories.
Commonly used in bakery products and for animal food.
No difference in flavour.

Malt bagasse can be get for free.
Tax reduction for donators.

Dark chocolate for flavour.
Sugar cane bagasse can be used to sweeten it.

Malt bagasse based protein bar.
Production process is simple.

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