



An early type of grain is rediscovered:
Speltz – a grain with that “original taste”





Processing advantages

- efficient production
- no soaked grain or hot soaked grain necessary
- very good processing reliability
- constantly high quality of the baked goods

Baked goods advantages

- attractive appearance
- appealing crumb texture
- moist, nutritious crumb
- excellent freshkeeping
- malty, slightly nutty flavour
- strong, aromatic, slightly sweet taste

Recipe:

DINKELBERGER-VOLLKORN	10.000 kg
Instant yeast	0.060 kg
Water, approx.	7.000 l
Total weight	17.060 kg

Mixing time	spiral: 15 mins slow
Dough temperature	28° C - 29° C
Bulk fermentation time	30 mins
Scaling weight	0.600 kg in tin (l 12 cm x w 9 cm x h 9 cm) 0.850 kg in tin (l 18 cm x w 10 cm x h 10 cm) 1.200 kg in toast bread tins for sliced bread
Baking temperature	baking temperature for rolls, dropping
Baking time	50 - 60 mins, depending on size (core temperature 98° C)

Instructions for use
After the bulk fermentation time, scale the dough pieces according to the tins, process as tin bread and place in the greased tins. Subsequently, flour the upper surface of the dough pieces with spelt flour or wheat flour and allow to prove. At almost full proof, load giving slight steam, allowing the steam to escape after approx. 2 mins.

Spelt: interesting facts on this trend grain

- very old type of grain, emerged from the early types of wheat called einkorn and emmer
- already cultivated by the Celts and Ancient Egyptians
- the spelt kernel is tightly surrounded by a grain hull, protecting the kernel from pollutants, pests and, during storage, from the loss of nutrients
- contains an ideal combination of carbohydrates, fats, protein, dietary fibre



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