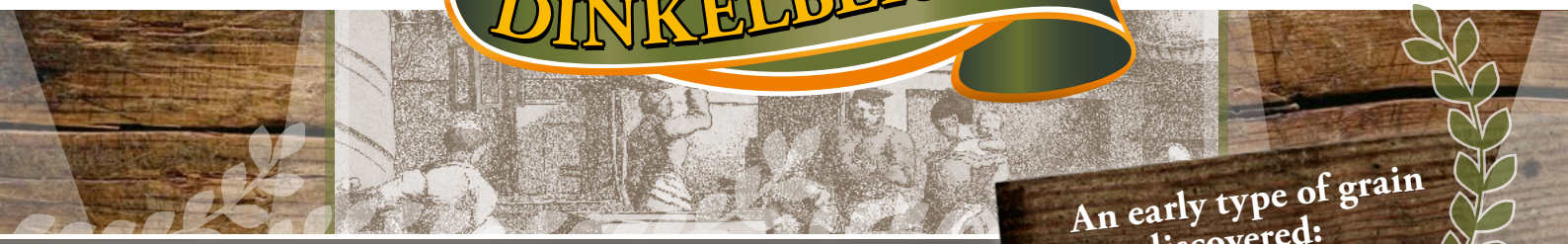
VOLLKORN DINKELBERGER



An early type of grain is rediscovered:
Spelt - a grain with that “original taste”

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VOLLKORN

DINKELBERGER

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

Recipe:

DINKELBERGER-VOLLKORN	10.000	kg
Instant yeast	0.040	kg
Water	7.000	l
Total weight	17.040	kg

Mixing time:	15 minutes slow
Dough temperature:	28 - 29° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.600 kg in tins (12 x 9 x 9 cm) 0.850 kg in tins (18 x 10 x 10 cm) 1.200 kg in linked toast bread tins (for sliced bread)
Intermediate proof:	none
Instructions for use:	After the bulk fermentation time, scale the dough pieces according to the tins, process as tin bread, toss in plenty of flour, place in greased tins and allow to prove. At almost full proof, when the surface starts to crack, load, giving slight steam.
Final proof:	40 - 50 minutes
Baking temperature:	240° C, dropping, giving slight steam
Baking time:	50 - 60 minutes, depending on size (core temperature: 98° C)

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

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IREKS

IREKS ASIA-PACIFIC SDN. BHD. | WeWork EQ
Level 18, Plaza Equatorial | Jalan Sultan Ismail
50250 Kuala Lumpur | MALAYSIA
info@ireks-asiapacific.com | www.ireks-asiapacific.com

To find the contacts responsible for your country, please visit our website www.ireks-asiapacific.com or use the QR code.

ireks.asiapacific