



Premium Dinkel-Vollwert-Kruste 40



Spelt grain was cultivated by the Celts and even by the ancient Egyptians as the original grain. It is now enjoying a welcome comeback due to its very positive compilation.

With our concentrate **Premium Dinkel-Vollwert-Kruste 40** you can produce a variety of individually high class bread specialties.



## Recipe suggestion:

### Wholemeal Spelt-bread

### Basic recipe

<b>Premium Dinkel-Vollwert-Kruste 40</b>	4,000 kg	_____
<b>Whole spelt flour</b>	2,200 kg	_____
<b>Spelt flakes</b>	2,000 kg	_____
<b>Sunflower seeds</b>	1,800 kg	_____
<b>Premium Malzextrakt-Hell</b>	0,800 kg	_____
<b>Yeast</b>	0,150 kg	_____
<b>Water</b>	approx. 7,500 l	_____

---

**Dough weight** 18,450 kg

## Kneading time:

Approx. 12 min. slow and 2 min. fast speed.

## Temperature:

The ideal dough temperature is between 26 - 38 °C.

## Dough resting:

Approx. 15 min. Subsequently mix again for approx. 1 min. in fast speed.

## Preparation:

Divide dough into pieces of 0,580 kg each (weight depends on size of bread forms). Form into long shaped loaves, decorate with sunflower-seeds, **Premium Décor-Royal** or **Premium Décor-Select** and place in required bread forms.

## Proofing time:

Approx. 50-60 min. at 34 °C and 75 % humidity.

## Baking process:

Take the proven loaves out of the proofing chamber and place in the deck oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce temperature to approx. 180 °C. Allow to back to crispy brown!

## Baking time:

Total baking time approx. 60 min.