

ALTERNATIVE
TO ORGANIC SPELT
AND/OR
ORGANIC WHEAT



Bio SMART® Spelt



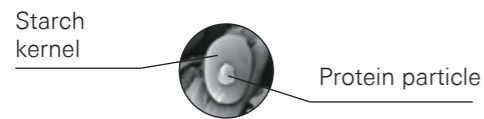
Art. no.: 970712 Wooden/Euro pallet

Bio SMART Spelt, the ultra high protein spelt flour, is a perfect alternative to the replacement of organic spelt and organic wheat gluten. It allows very elastic dough to be produced with a high extensibility. Bio SMART Spelt is labeled in the list of ingredients as organic SPELT FLOUR.

Bio SMART Spelt – 100% native and functional

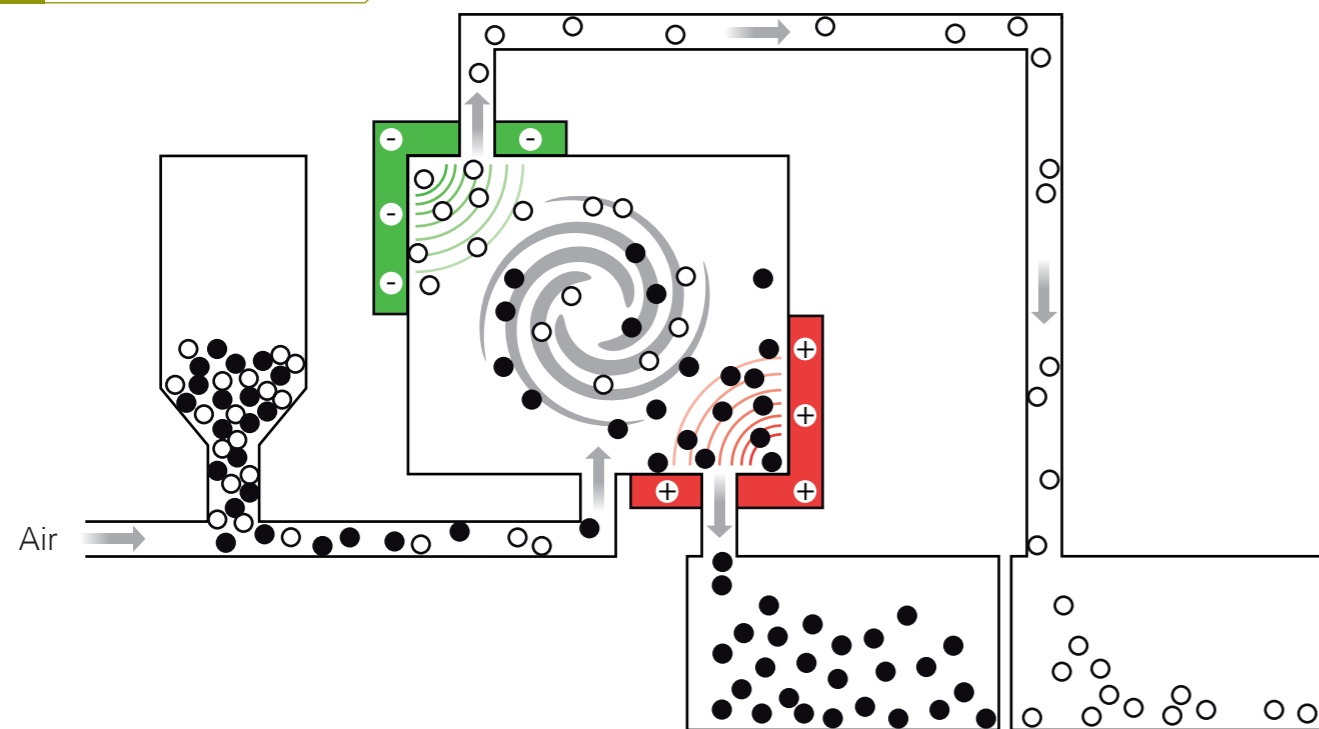
Alternative to organic spelt and/or wheat gluten

Bio SMART Spelt is a high protein flour that is obtained by physical fractionation from protein-rich HIGH-STRETCH ORGANIC SPELT. In contrast to commercially available organic spelt and organic wheat gluten, water (for washing out the starch) and high temperatures (for drying) are not required for the production of Bio SMART Spelt. Therefore, the original, natural power and functionality of the wheat protein remain completely intact. This difference is responsible for many technological benefits.

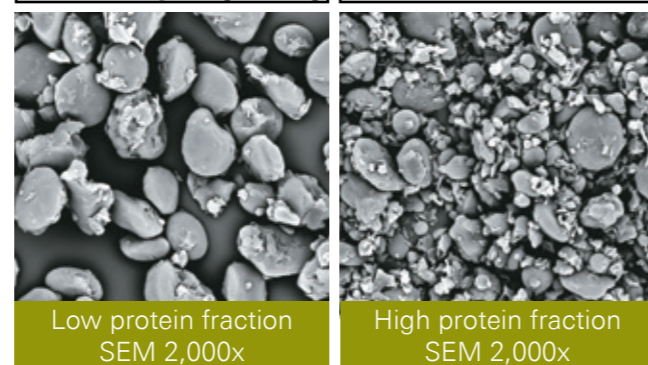


Scanning electron microscopy (SEM): 2,000x magnification

Technology



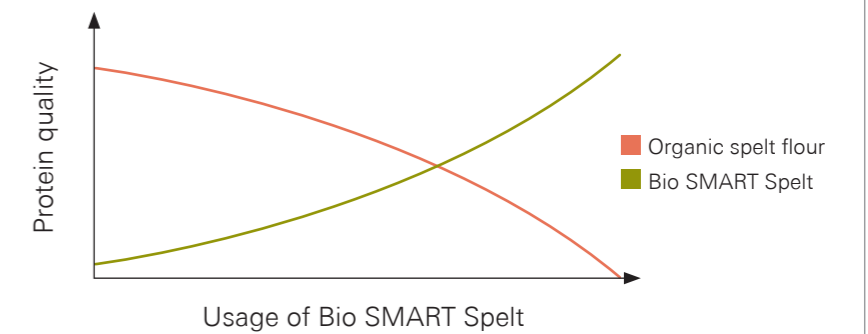
Special protein-rich organic spelt varieties are finely ground in a gentle and multi-stage process. The highly active, native protein particles are systematically separated in a long fractionation channel. The positively charged protein fractions are particularly valuable because of their very high elasticity.



Uniform flour quality in the production process

Both the percentages of protein quality and the measurable quality differ depending on the harvesting conditions. Experience has shown that these differences result in large fluctuations in crop quality, which have a negative effect on the dough process and the quality of the baked goods. The use of Bio SMART Spelt balances the crop-related quality deviations in the basic flour. This ensures improved dough processing properties.

The amount of Bio SMART Spelt used is dependent on the protein quality of the basic flour.



Improved gluten properties

Unlike washed out gluten, the protein in Bio SMART Spelt is native and ungelled; it allows a much faster development of the gluten network thus improving stability and extensibility of the dough. Therefore, Bio SMART Spelt is an excellent replacement of organic spelt and organic wheat gluten for increasing the protein content in weak flours.



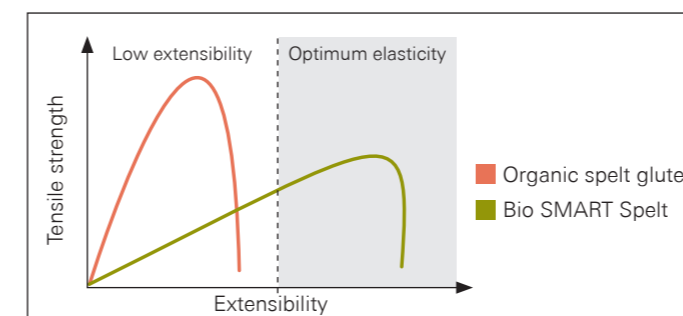
- Organic spelt gluten
- Low extensibility
 - Partly damaged spelt protein



- Bio SMART Spelt
- Elastic and highly extensible dough
 - Native undamaged spelt protein with its original strength

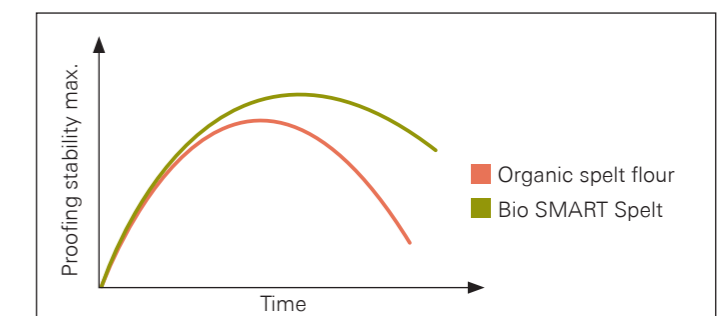
Increased viscoelasticity







The specific viscoelastic properties of Bio SMART Spelt improve dough quality, mixing tolerance and processing properties.



Improved final proofing stability

The doughs have higher gas retention capability and final proofing stability. This results in baked goods with a higher volume.



Application: Bio SMART Spelt	Recommended use: Bio SMART Spelt	Comparison: without Bio SMART Spelt (left) and with Bio SMART Spelt (right)
Any type of organic small baked goods made from spelt	2-5%	
Organic whole grain baked goods/ organic multi-grain baked goods	5-10%	
Organic spelt bread	3-6%	
Organic mixed spelt bread	3-6%	
Organic rye bread/organic mixed rye bread	4-8%	
Organic spelt yeast dough	3-6%	

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