

ALTERNATIVE
TO SPELT AND/OR
WHEAT GLUTEN



SMART[®] Spelt



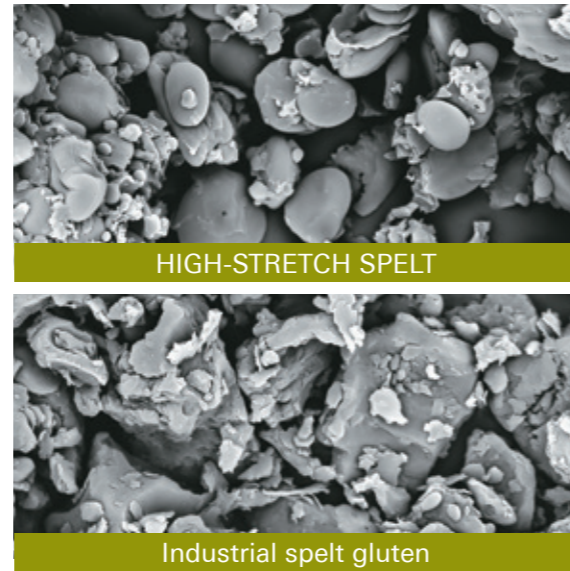
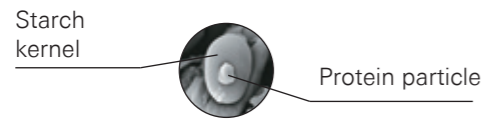
Art. no.: 970512 Wooden/Euro pallet

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

SMART Spelt – 100% native and functional

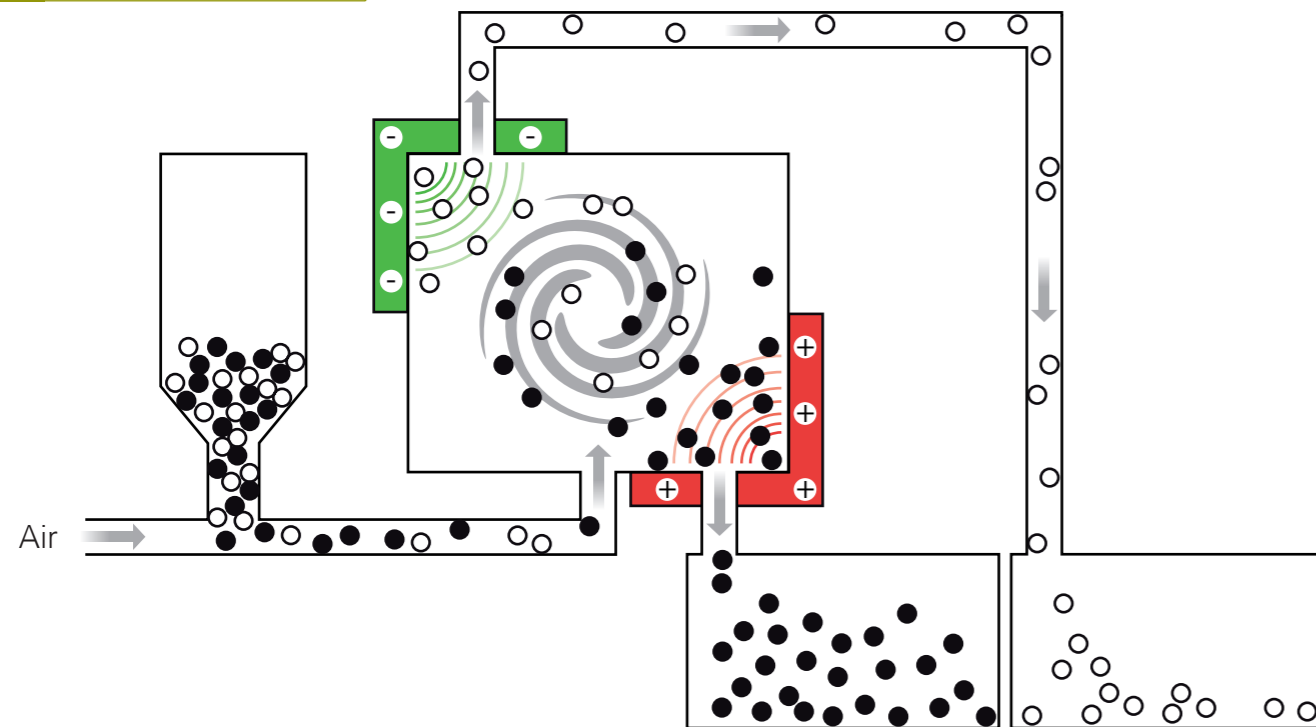
Alternative to spelt and/or wheat gluten

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

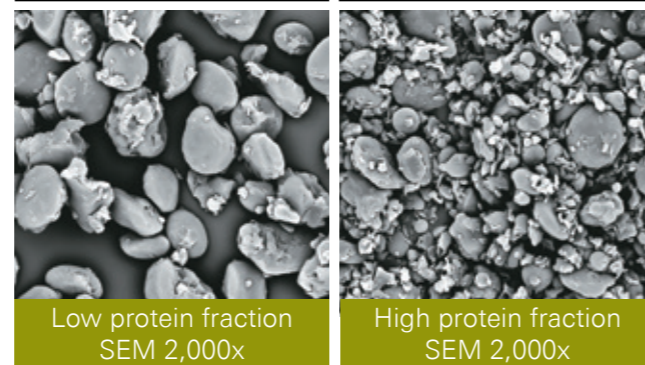


Scanning electron microscopy (SEM): 2,000x magnification

Technology

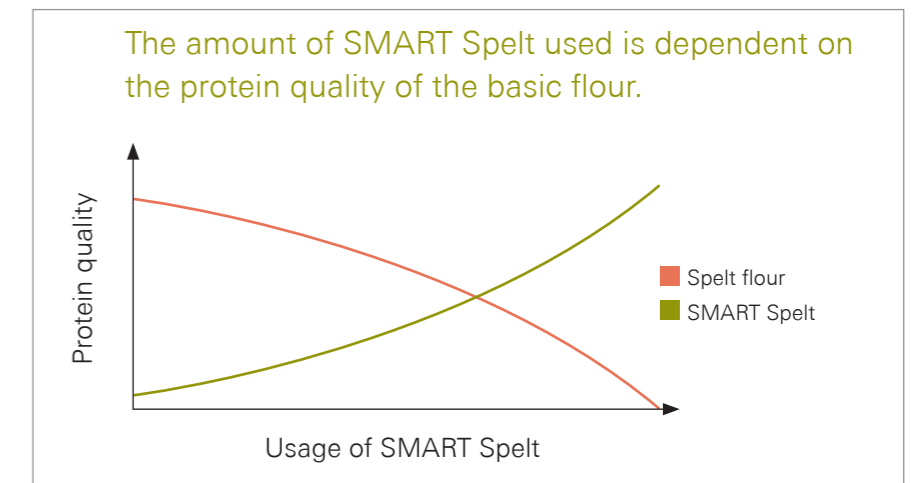


Special protein-rich spelt varieties are finely ground in a gentle and multi-stage process. The highly active, native protein particles are systematically separated in a long fractionation channel. The positively charged protein fractions are particularly valuable because of their very high elasticity.



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 SMART Spelt balances the crop-related quality deviations in the basic flour. This ensures improved dough processing properties.



Improved gluten properties

Unlike washed out gluten, the protein in 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, SMART Spelt is an excellent replacement of spelt and wheat gluten for increasing the protein content in weak flours.



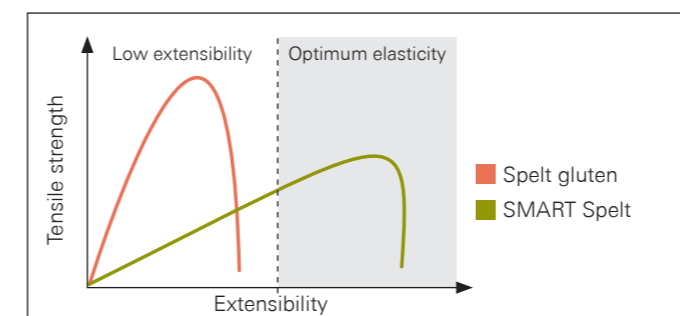
- Spelt gluten
- Low extensibility
 - Partly damaged spelt protein



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

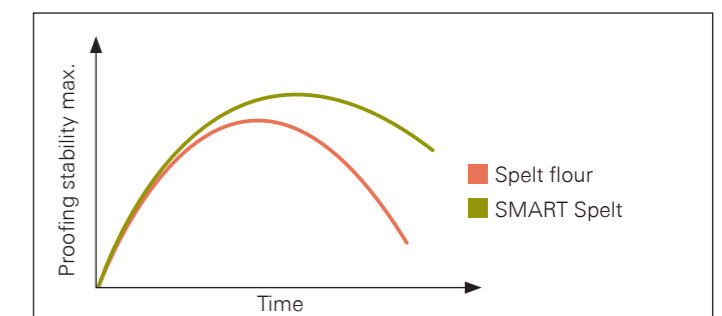
Increased viscoelasticity







The specific viscoelastic properties of 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: SMART Spelt	Recommended use: SMART Spelt	Comparison: without SMART Spelt (left) and with SMART Spelt (right)
Any type of organic small baked goods made from spelt	2-5%	
Whole grain baked goods/ Multi-grain baked goods	5-10%	
Spelt bread	3-6%	
Mixed spelt bread	3-6%	
Rye bread/ Mixed rye bread	4-8%	
Spelt yeast dough	3-6%	

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