



SCHNEE DINKEL VOLLKORN-  
MIKROGRANULAT

SNOW® SPELT WHOLEGRAIN MICROGRANULES

# WHOLEGRAIN THAT DELIGHTS – LIGHT IN COLOUR, MILD IN TASTE, CONVINCING IN SENSORY QUALITY

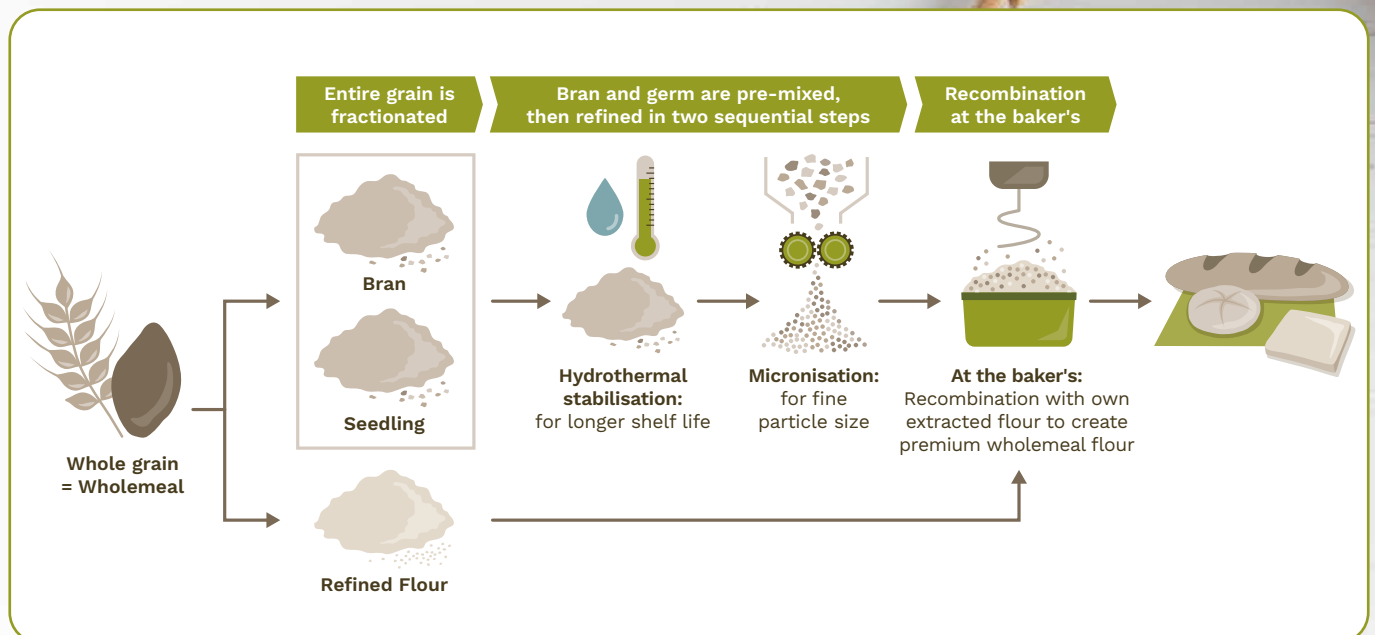
Demand for fibre-rich baked goods that combine enjoyment with added nutritional value continues to grow<sup>1</sup>. At the same time, the market often lacks truly appealing wholegrain products that are mild in flavour, visually attractive and convincing in terms of texture and overall sensory performance.

Bakeries are keen to address this health-conscious target group while clearly differentiating themselves from competing offers. Particularly sought-after are light, soft wholegrain baked goods that appeal equally to families with children and to nutrition-conscious adults – characterised by a mild aroma, fine crumb structure and a clear wholegrain positioning.

## NATURAL FIBRE – MODERN WHOLEGRAIN ENJOYMENT REDEFINED

SCHNEE DINKEL Vollkorn-Mikrogranulat meets these requirements precisely. The wholegrain delivers full flavour, an enjoyable texture, and high sensory quality based on 100% wholegrain – while remaining noticeably lighter and milder than conventional wholegrain flours.

SCHNEE DINKEL Vollkorn-Mikrogranulat is produced from selected spelt bran that is hydrothermally stabilised and finely milled. This multi-stage process gives the product its distinctive functional and sensory properties: mild, finely balanced flavour, light colour and fine granulation without perceptible bran particles. The clean label product is distinguished by its long shelf life and high processing reliability.



<sup>1</sup> Source: Wholegrain Consumer Insight Survey 2025



## MAXIMUM ENJOYMENT – MINIMAL EFFORT

SCHNEE DINKEL Vollkorn-Mikrogranulat can be recombined with standard spelt white flour to create premium spelt wholegrain flours.

This enables bakers to develop their own recipes, precisely tailored to their target groups. From a formulation of 16% SCHNEE DINKEL and 84% spelt white flour (German Type 630), a 100% wholegrain declaration is possible.

## TASTE THAT DELIVERS MORE

The result: wholegrain without compromise for baked goods with full flavour, a balanced texture, and convincing freshness.

Wholesome, easy to digest, and perfectly in tune with today.

### Your benefits at a glance

#### Processing

- recombination with spelt flour
- flexible and easy to use
- suitable for artisanal and industrial baking processes
- long shelf life
- high process reliability due to improved dough stability
- Clean label

#### Taste & Appearance

- attractive, light, and appetising appearance
- fine, soft crumb without visible bran particles
- milder sensory profile than traditional wholegrain flours
- even and fine porosity

Designed for daily use in your bakery, the recipes on the following pages inspire and guide you — supported every step of the way.

# WHOLE GRAIN SPELT-YOGHURT-BREAD

Ingredients for soaker		
Chia Seeds		500 g
Linseeds		500 g
Water (approx. 40 °C)		2,200 g
<b>Total soaker</b>		<b>3,200 g</b>
Ingredients for dough		
Soaker		3,200 g
Slow Milling Dinkelmehl Type 630 (Spelt flour, German type 630)		7,400 g
SMART® Spelt		1,000 g
SCHNEE DINKEL Vollkorn-Mikrogranulat (SNOW SPELT wholegrain microgranules)		1,600 g
GOOD Super Fresh		50 g
Yoghurt		1,500 g
Vegetable oil		200 g
Yeast		100 g
Salt		230 g
Water (approx.)		5,200 g
<b>Total dough</b>		<b>20,480 g</b>
Processing		
Dough temperature		26 °C
Mixing time in spiral mixer	Low speed High speed	7 minutes 4 minutes
Dough rest		60 minutes
Weight of dough piece(s)		900 g
Make-up		
After the dough has rested for 30 minutes, stretch it once. Once the resting time is complete, divide and weigh the dough, shape it first into a round and then into a long loaf. Roll the surface in decorative flour and place the loaves into baskets with the seam facing upwards. Store in the refrigerator overnight. Before baking, turn them out onto a peel and make two diagonal cuts.		
Decoration	Slow Milling Dinkelmehl Type 630 (Spelt flour, German type 630)	
Final proofing	¾ proof, bake with steam injection	
Baking temperature	240 °C (baking temperature for rolls) falling to 190 °C	
Baking time, approx.	50 minutes	
Venting	10 minutes before the end of the baking process	





# WHOLE GRAIN SPELT-KRUSTIES

Ingredients for soaker	
Slow Milling Dinkelmalz-Flocken (Spelt Flakes)	800 g
Sunflower Seeds, roasted	600 g
Water (approx. 40 °C)	1,000 g
<b>Total soaker</b>	<b>2,400 g</b>
Ingredients for dough	
Soaker	2,400 g
Slow Milling Dinkelmehl Type 630 (Spelt flour, German type 630)	6,700 g
SMART® Spelt	1,000 g
SCHNEE DINKEL Vollkorn-Mikrogranulat (SNOW SPELT wholegrain microgranules)	1,500 g
PHÖNIX Vollkorn-Back-Universal (Baking Improver)	500 g
Yeast	200 g
Salt	230 g
Water (approx.)	5,400 g
<b>Total dough</b>	<b>17,930 g</b>
Processing	
Dough temperature	25 °C
Mixing time in spiral mixer	Low speed 8 minutes High speed 2 minutes
Dough rest	15 minutes
Weight of dough piece(s)	90 g
Make-up	
Once the dough has rested, shape the dough pieces into squares, stamp them, press a decorative pattern into the top, place them on baking trays and leave them to rest in the fridge overnight. After resting, allow the dough pieces to come to room temperature and then bake them.	
Decoration	Slow Milling Crusty Crust WHITE Sesam (Sesame Seeds) Kürbiskerne (Pumpkin seeds), chopped
Final proofing	¾ proof, bake with steam injection
Baking temperature	240 °C (baking temperature for rolls)
Baking time, approx.	16 minutes
Venting	3 minutes before the end of the baking process



More enjoyment.  
More differentiation.  
More success.

Expand your range with enjoyable wholegrain  
baked goods offering natural added value.  
Discover our recipe ideas on the following pages  
– or get in touch with us directly.

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