

SMART® Spelt

Maximum
reliability for
consistent
production

THE HIGH-PROTEIN SPELT FLOUR WITH A CLEAN LABEL ADVANTAGE

SMART® Spelt supports the reliable production of spelt bakery products by compensating for natural variations in spelt flour quality. The result is more stable doughs, dependable processing performance, and consistent baking results.

The unique advantage: SMART® Spelt can simply be declared as spelt flour.

VARIABLE SPELT FLOUR QUALITY? STAY ON THE SAFE SIDE.

The challenge

Spelt flours are subject to natural quality variations. This can make dough handling more difficult, reduce fermentation stability, and lead to inconsistent baking results.

For bakeries, this means greater effort in day-to-day production and reduced process reliability.

The solution

SMART® Spelt compensates for insufficient protein quality in spelt flour, helping to standardize fluctuations in flour performance.

Depending on the flour quality, 1 to 10% of the cereal component can be replaced with SMART® Spelt.

The result: smooth, dry doughs with excellent machinability and consistently high product quality in the finished baked goods.

BENEFITS AT A GLANCE

- Declared simply as spelt flour
- Compensates for fluctuations in spelt flour quality
- Supports process reliability and production consistency
- Easy to integrate into existing recipes



Discover how SMART® Spelt can make your spelt bakery products more reliable and consistent.



Questions?

info@goodmillsinnovation.com



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