

Mr. Korn Dinkel

Softened spelt grains



Zeelandia

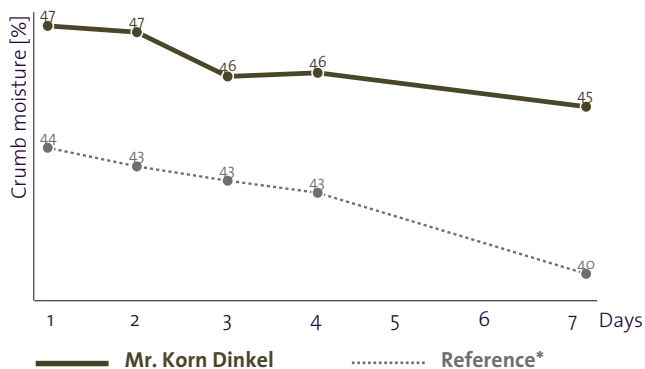
Creating Possibilities

Mr. Korn Dinkel

Ancient spelt grains, with barley malt extract for a unique original texture and flavour. Mr. Korn Dinkel saves valuable time in the bakery by avoiding soaking the grains and seeds before use.

Why Mr. Korn Dinkel?

You can vary the amount of grains and seeds used. Or you could even use more than one Mr. Korn product in your recipe for a unique flavour and texture. Mr. Korn products are softened and stabilised, which means that they will not take moisture from a baked product. In fact, by adding Mr. Korn, bread and rolls stay fresh and moist, for longer.



*Reference: A complete multicereal bakery mix with grains and seeds, in powder form.

Key Facts

MR. KORN DINKEL	
Ingredients:	spelt grains, spelt grits, barley malt extract, acids, salt
Appearance:	softened grains and seeds
Acidity:	pH 3.6 - 4.1
Dosage:	50 - 100% on flour
Shelf-life:	6 months in original packaging
Packaging:	3 x 5 kg PE bag in carton

What can I use Mr. Korn Dinkel for?

- Rustic bread
- Multigrain breads
- Tin and toast breads
- Baguettes

Simply add the Mr. Korn product to other ingredients in the mixing bowl. Adding at the end of mixing helps protect the grains from damage.



Other Products in the Mr. Korn range

Original 5er, Chia, Onion and Garlic



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