

Silkgrain Spelt

*Softened spelt grains in
natural spelt sourdough*



Zeelandia

Creating Possibilities

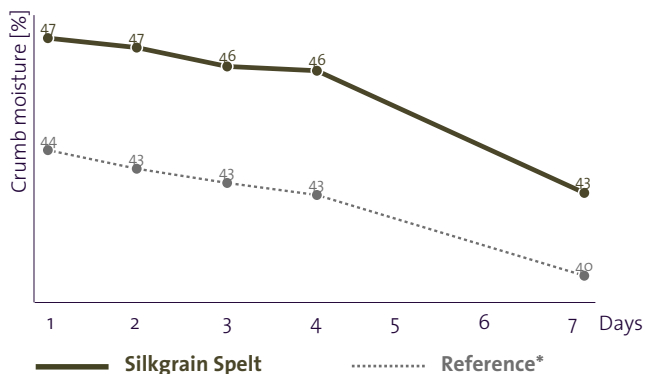
Silkgrain Spelt

Often referred to as the 'original wheat', Spelt is an ancient grain popular in Europe since the Bronze age. Popular today because of its natural flavour, Zeelandia's textural development expertise brings spelt and sourdough together for a wonderful combination of taste, texture and appearance.

All products in the Silkgrain range are designed to be clean label.

Why Silkgrain Spelt?

Using a ready to use product reduces production time in the bakery. Silkgrain products are stabilised by the natural sourdough and are E-free. During the production process the grains are bursting with sourdough flavour and by adding Silkgrain to bread formulas the crumb stays fresh and moist, for several days.



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

Key Facts

SILKGRAIN SPELT	
Ingredients:	spelt grains, wholegrain spelt sourdough, salt
Appearance:	softened grains in sourdough
Acidity:	pH 3.5 - 4
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 Silkgrain Spelt for?

- Rustic bread
- Multigrain breads
- Tin and toast breads
- Baguettes
- Soft rolls & subs

Dosing is flexible - you can decide how much grain should be in the crumb or combine two or more Silkgrain products in one bread. Simply add the Silkgrain product to other ingredients in the mixing bowl. Adding at the end of mixing helps protect the grains from damage.



Other Products in the Silkgrain range

Oat, Barley, Ebony, Grits, Legim, Rye, Wheat



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