

# SPELT WHOLEGRAIN MIX



backaldrin®



**b**

## SPELT WHOLEGRAIN BREAD IN LOAF TINS

BR-1036

### Dough

10.000 kg **Spelt Wholegrain Mix** (2217)  
7.200 kg water (approx.)  
0.150 kg yeast  
17.350 kg Dough

### Processing

Kneading time: 8 – 10 minutes at low speed  
Kneader: spiral  
Dough temperature: 27 – 28 °C  
Resting time: approx. 60 minutes  
Scaling weight/piece: 1.400 kg (2.5 litre loaf tin)  
Oven temperature: 240 – 250 °C falling  
Baking time: approx. 60 minutes

### Preparation

Knead ingredients together to form a soft dough. After the resting time and without further handling, divide the dough into the loaf tins. Sprinkle with spelt flakes. When well fermented, blast with steam. Open the vents after two minutes and bake well.

The logo for DINKELIX, featuring the brand name in a stylized, green, outlined font. The letter 'I' is replaced by a yellow character with a smiling face and arms raised. A registered trademark symbol (®) is located to the upper right of the character.

With its extra-special flavour and quality ingredients, Dinkelix® combines enjoyment and wholesome nutrition...without wheat.

Hildegard von Bingen knew it as early as the 12th century: spelt is the best grain. Indeed, its constituent parts make spelt an ideal part of a nutritious diet. Dinkelix® Spelt Wholegrain Bread is characterised by its particular juiciness and balanced nutrient composition. With a mild, nutty taste and a beautiful brown colour, the bread is a treat for the senses. Dinkelix® does not contain wheat flour and is also well-tolerated by those who are allergic to wheat. Of course, it is also available in organic quality.







# SPELT WHOLEGRAIN ROLLS

WG-398

## Soaker

1.800 kg **Spelt Wholegrain Mix** (2217)  
1.800 kg water  
3.600 kg Soaker (resting time: 60 minutes)

## Dough

3.600 kg soaker  
5.000 kg spelt flour  
2.100 kg water approx.  
0.200 kg yeast  
0.150 kg **Spelt Improver 2%** (2449)  
0.125 kg salt  
0.100 kg **Vienna Touch** (1192)  
0.100 kg honey  
11.375 kg Dough

## Processing

Kneading time: 8 – 10 minutes at low speed  
1 – 3 minutes at high speed  
Kneader: spiral  
Dough temperature: 26 – 27 °C  
Resting time: approx. 20 minutes  
Scaling weight/piece: 1.400 kg (30 pieces)  
Oven temperature: 240 – 250 °C  
Baking time: 18 – 19 minutes

## Preparation

Knead the ingredients together to form a medium-firm dough. Weigh out dough pieces, use a dough divider/rounder to shape into balls. Leave to proof briefly. Shape the pieces lengthwise. With the seam at the bottom, dunk into **Seed Mix** (1303) and place onto proofing trays. At 3/4 fermentation, (with the seam at the top) bake well with steam.



# SPELT WHOLEGRAIN CRESCENTS

WG-397



## Soaker

1.800 kg **Spelt Wholegrain Mix** (2217)  
1.800 kg water (30 – 35 °C)  
3.600 kg Soaker (resting time: 60 minutes)

## Dough

3.600 kg soaker  
5.000 kg spelt wholegrain flour  
2.300 kg water (approx.)  
0.200 kg yeast  
0.150 kg **Spelt Improver 2%** (2449)  
0.125 kg salt  
0.100 kg **Vienna Touch** (1192)  
0.100 kg honey  
11.575 kg Dough

## Processing

Kneading time: 8 – 10 minutes at low speed  
1 – 3 minutes at high speed  
Kneader: spiral  
Dough temperature: 26 – 27 °C  
Dough rest: approx. 20 minutes  
Scaling weight: 2.400 kg (30 pieces)  
Baking temperature: 240 – 250 °C  
Baking time: 18 – 19 minutes

## Preparation

Knead the ingredients together to form a medium-firm dough. After the dough rest, weigh the dough out onto the dough divider/rounder and leave to proof briefly. Pass the rounded dough pieces through a winding machine to form the crescents. Moisten and dunk the seam into spelt flakes. Set on fermentation. At 3/4 fermentation bake with steam.

# SPELT BAR WITH YOGHURT

WG-3013

## Dough

5.000 kg spelt flour  
5.000 kg **Spelt Wholegrain Mix** (2217)  
4.100 kg water  
1.000 kg yoghurt  
0.400 kg yeast  
0.100 kg salt  
0.200 kg **Spelt Improver 2%** (2449)  
15.800 kg Dough

## Processing

Kneading time: 3 – 5 minutes at low speed  
3 – 5 minutes at low speed  
Kneader: spiral  
Dough temperature: 26 – 28 °C  
Resting time: 5 – 10 minutes  
Scaling weight/piece: 0.070 – 0.080 kg  
Baking temperature: 250 °C  
Baking time: 16 – 18 minutes

## Preparation

Knead all ingredients together to form a medium firm dough. After the resting time, roll the dough out to a thickness of 1 cm and cut into 12 x 5 cm strips. Sprinkle the bars with **Sunflower Seeds** (1664) and **Sesame** (1656). Place onto baking trays and leave to proof. When well proved, bake well with steam.







# SPELT WHOLEGRAIN BREAD (PASTEURISED)

BR-1037

## Dough

10.000 kg **Spelt Wholegrain Mix** (2217)  
8.000 kg water (approx.)  
0.150 kg yeast\*  
18.150 kg Dough

\* When using more than 25 kg mix (1 bag), reduce yeast to 1.2 %.

## Processing

Kneading time: 8 – 10 minutes at low speed  
Kneader spiral  
Dough temperature: 27 – 28 °C  
Resting time: approx. 60 minutes  
Scaling weight/piece: 1.650 kg (2.2 litre mould)  
Fermentation time: 15 – 20 minutes (special mould – completely full)  
Baking temperature: 240 – 250 °C  
falling to 180 °C  
Baking time: 40 – 45 minutes  
Core temperature: 95 °C

## Preparation

Knead the ingredients together to form a very soft dough. After the dough rest, fill the forms and sprinkle with spelt flakes. After a fermentation time of 15 – 20 minutes, blast with steam for 1 – 2 minutes and bake at a falling temperature. For a long shelf life, the baking time and core temperature must be adhered to exactly. Slice the bread when cool and pasteurise the slices using backaldrin's special packaging.

Scan for the demonstration video:





# SPELT WHOLEGRAIN BREAD PASTEURISING IN THE BAKERY

**To extend the shelf life without using preservatives, the following process is recommended:**

- ↘ Bake Dinkelix® – Spelt Wholegrain Bread according to the recipe for about 40 – 45 minutes, until it reaches a core temperature of 95 °C.
- ↘ Allow the bread to cool.
- ↘ Slice the Dinkelix® – Spelt Wholegrain Bread and place it in the specially designed bags.
- ↘ Seal with conventional wire clips or heat resistant tape.
- ↘ Place the packets loosely on the baking tray – 15 pieces of 0.500 kg each, or 30 pieces of 0.250 kg each per tray of 58 x 78 cm.
- ↘ “Pasteurise” in the oven (deck or rack oven). The pre-heated baking temperature should be at about 110 – 115 °C, but must not be higher than 120 °C.
- ↘ Pasteurisation time: 80 – 90 minutes for 0.250 kg packaging, 110 – 120 minutes for 0.500 kg packaging.
- ↘ Required core temperature: 80 – 85 °C. This temperature is required to ensure the desired long shelf life
- ↘ Allow the loaves to cool slowly! Too rapid cooling causes too much condensation in the packaging.

## Important

**Keep exactly to the temperature and pasteurisation time!**

**If the temperatures are too low or the pasteurisation time is too short,**

you will not attain the core temperature necessary to completely destroy germs. This would reduce shelf life.

**If the temperatures are too high,** the bags will over-expand and not look good after cooling (bags too big and shapeless).

- ↘ In its original packaging, Dinkelix® – Spelt Wholegrain Bread stays fresh for weeks without any preservatives.





# SPELT WHOLEGRAIN MIX

## Product information

**Product Number:** 2217

**Packaging:** 25 kg paper bag

**Product advantages:**

- Wide range of different recipes possible
- 100 % spelt – without wheat flour!
- No additives (e-numbers) – clean label
- Simple and reliable handing (100 % mix)
- Good dough properties
- Spelt is characterised by a particular juiciness and a typically mild, finely nutty taste.

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to [info@backaldrin.com](mailto:info@backaldrin.com).

**backaldrin**<sup>®</sup>