

Spelt Dunst

Our Spelt Dunst is produced during the milling of spelt grains and its granularity is somewhere between that of flour and semolina. This easily pourable dunst with a nutty flavour is ideal for use in pasta and soft egg noodles known as "spätzle".

Spelt Dunst is excellent for:

- Spätzle
- Noodles and pasta
- Tortellini
- Dumpling dough

Ingredients:

100% Spelt

Nutritional values per 100g:

Energy	1384 kJ 350 kcal
Fat / of which saturates	1,3g 0,2g
Carbohydrates / of which sugars	71,7g 0,5g
Fibre	2,2g
Protein	11,7g
Salt	0,1g

Packaging sizes



25kg bags



Big Bag



loose loading bags up to
10kg



Deliverable in



conventional