

Type 1050 Spelt Flour

Our Type 1050 Spelt Flour is milled from the original form of wheat, spelt. This dark spelt flour with its nutty, savoury flavour is particularly suitable for baking savoury food.

We offer both a conventional version and an organic version (Naturland, Bioland, EU organic flour).

Type 1050 Spelt Flour is primarily used in:

- Spelt bread with a strong flavour
- Spelt rolls
- Small baked goods
- Spelt toast

Ingredients:

100% Spelt

Nutritional values per 100g:

Energy	1442 kJ 341 kcal
Fat / of which saturates	1,8g 0,3g
Carbohydrates / of which sugars	67g 0,9g
Fibre	6,2g
Protein	11g
Salt	<0,01g

Packaging sizes



25kg bags



loose loading Big Bag



bags up to
10kg

Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland