

Type 630 Spelt Flour

Our Type 630 Spelt Flour is milled from the valuable ancient grain spelt into a fine flour. This light-coloured standard flour made from spelt can be used as a substitute for wheat flour in all recipes and has a slightly nutty flavour and savoury taste.

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

Type 630 Spelt Flour is ideal for making:

- Yeast dough
- Light-coloured bread
- Cakes
- Waffles

Ingredients:

100% Spelt

Nutritional values per 100g

Energy	1494 kJ 352 kcal
Fat / of which saturates	1,3g 0,1g
Carbohydrates / of which sugars	71g 1g
Fibre	2,2g
Protein	12g
Salt	<0,01g

Packaging sizes



25kg bags



Big Bag



loose loading bags up to
10kg



Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland