

Type 812 Spelt Flour

Our Type 812 Spelt Flour is milled from spelt grains into a special flour that is also known as "Halbweißmehl" in German. Thanks to very good baking properties and a high mineral content, this flour type is a frequently used basic ingredient in the bakery.

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

Type 812 Spelt Flour is particularly suitable for:

- Rolls
- Mixed-grain bread
- Sweet bread and yeasted pastry
- Rustic baguettes

Ingredients:

100% Spelt

Nutritional values per 100g:

Energy	1469 kJ 347 kcal
Fat / of which saturates	1,6g 0,2g
Carbohydrates / of which sugars	69,0g 0,9g
Fibre	4,1g
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