



Schapfen Schwäbischer Dinkellaib

Complete spelt mix – ready to use



- a light and spongy bread type, consisting of 90 % Spelt
- long lasting freshness and softness thanks to the content of rye and potatoes
- the typical and aromatic Dinkel bread taste is harmonising excellently with many savoury food, like cheese, smoked meat and sausages

Recipe for Dinkel loaves

Schapfen Schwäbischer Dinkellaib	10.000 kg	<ul style="list-style-type: none"> • Dough temperature 27°C • Mixing: 5 minutes at slow + 3 minutes at fast speed (spiral mixer) • Rest time 30 minutes • Mould dough pieces long and set up on trays, dust topside with flour. • On half proof cut topside several times • Proof time: 60 minutes • Baking at 230°C with steam / 30 minutes
dry yeast	0.150 kg	
(or fresh yeast	0.300 kg)	
water	6.500kg	
total dough	16.650kg	

Recipe for traditional Swabian bread

Dinkel Loaf mix	10.000 kg	<ul style="list-style-type: none"> • Dough temperature: 24°C • Mixing: 3 minutes at slow + 5 minutes at fast speed (spiral mixer) • Rest time: 90 minutes • Break out the dough with moister hand 850 g for 750 g loaves, set up on baking paper • After 10 minutes bake at 250°C with steam, decreasing to 200°C - approx. 50 minutes -
dry yeast	0.120 kg	
(or fresh yeast	0.250kg)	
water	7.500kg	
total dough	17.620kg	

Packing: 25 kg per bag with PE- liner

1 pallet = 30 bags = 750 kg

Store in a cool and dry place (18°C max)

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Ingredients: Dinkel flour, Dinkel whole meal flour, rye flour, potato flour, pregelatinized corn flour, malt flour, salt iodised, wheat gluten, calcium acetate E263, lactic acid E270, calcium sulphate E516, guar gum E412, soy flour, lecithin E322, ascorbic acid E300.