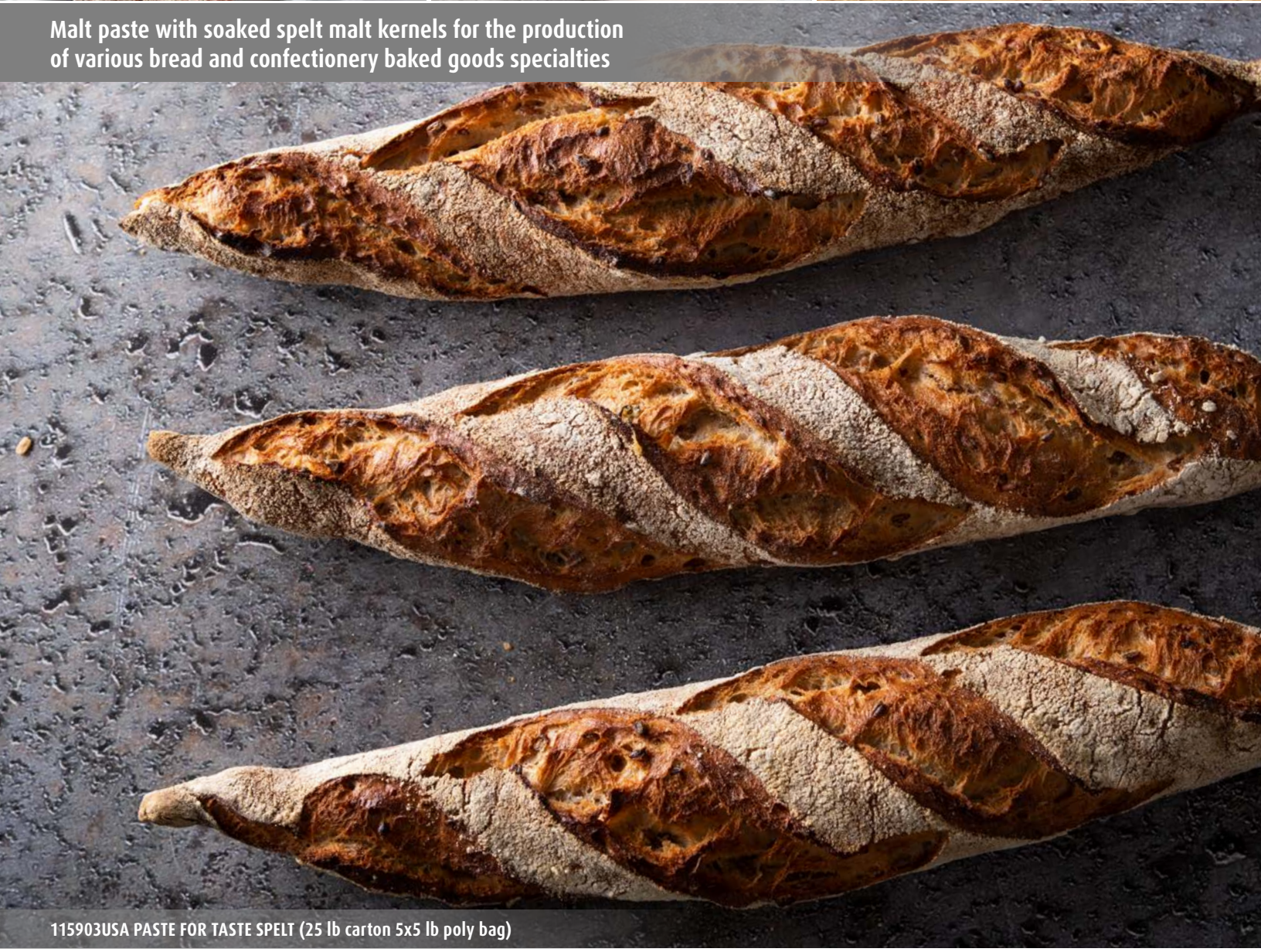
PASTE FOR TASTE Spelt

Malt paste with soaked spelt malt kernels for the production of various bread and confectionery baked goods specialties



115903USA PASTE FOR TASTE SPELT (25 lb carton 5x5 lb poly bag)

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PASTE FOR TASTE SPELT

The specialist for all spelt baked goods! High-quality spelt ingredients such as whole spelt malt grains, sweet spelt caramel malt flour or light spelt sourdough enhance all types of spelt baked goods – and of course other baked goods – and take their taste to a whole new level.

Selected combination of special spelt raw materials

- distinct appearance and taste of spelt malt grains in bread crumb
- spelt sourdough, spelt caramel malt flour, spelt whole grain flour and coarsley ground spelt malt grains complete the perfect taste
- produced without the use of additives

Simple handling of the product

- efficient, direct processing without swelling times
- very flexible regarding the quantity of addition
- can be used directly during dough preparation or can be mixed in

Enhancement of the baked goods character

- intense dough color
- intense malty spelt flavor in baked goods
- grainy taste
- significant improvement in moistness and freshkeeping

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IREKS USA Inc. | c/o German American Chamber of Commerce
150 North Michigan Avenue, 35th floor | Chicago, IL 60601 | UNITED STATES OF AMERICA
Tel: +13123776132 | info@ireksusa.com | www.ireksnorthamerica.com