



Vital Spelt Gluten

The ingredient for 100% spelt bread

Spelt gluten vital is a protein made from selected spelt flour qualities and natural spring water. It is free from genetic modification and genetically modified ingredients.

By adding water, spelt gluten vital has very good viscoelastic properties. In addition, it excellently regulates moisture and binds larger amounts of liquid. This makes it ideal for application in the baked goods industry and as a meat substitute.

Advantages

- Increase of volume in baked goods
- Stabilization of dough
- Adjustment of protein content
- Extension of freshness
- Consistency adjustment
- 100% spelt
- 100% natural
- Available in organic quality

Applications

- Fine bakery products
- Bread and pastries
- Frozen bakery products
- Breakfast cereals
- Baking mixes
- Pasta
- Vegetarian meat substitutes
- Meat products

Packaging

Paper bags, big bags or in bulk



Please do not hesitate to contact us for further information, samples or recipes!