Dinkelquellstärke BioOrganic Pregelatinized Spelt Starch

Organic spelt-based stabilizer for innovative food concepts



Dinkelquellstärke Bio is an organic pregelatinized starch from spelt, especially designed to be dispersed in cold water to form stable suspensions. There is no need to pre-cook the starch, which leads to savings in operating costs and process time.

Advantages

- E-number-free declaration
- For products with 100% Spelt declaration
- Cost savings due to high water-binding capacity
- Neutral taste
- Good stability over shelf life
- Easy dispersible in hot and cold systems
- Binding, thickening and texturizing agent
- Available in 25kg paper bags

About

Dinkelquellstärke Bio has a similar functionality to wheat starch, and its versatility is effective in a variety of processing methods.



Functionality

Blattmann's organic pregelatinized spelt starch has an excellent performance and multiple functions such as:

- Binder
- Thickener
- Stabilizer
- Fat substitute
- Film forming
- Emulsifier
- Processing tolerance
- Texture control, etc.



Dinkelquellstärke Bio

No. 18207

| Parameter | Text | Unit | Min. | Max. |
|---------------------|--|------|------|------|
| Moisture | | % | - | 10.0 |
| Granulometry | >500 µm | % | - | 4.0 |
| | >425 µm | % | - | 10.0 |
| рН | 5g + 50ml H ₂ O | - | 4.0 | 6.0 |
| Protein | N* 5.7 on d.b. | % | - | 5.0 |
| Process indications | Instant functionality (no heating needed) Delivers cold viscosity to improve forming or filling No need to pre-blend with other powders to avoid lumps Can be used in a cooked product in combination with cook-up starch | | | |

Our expertise in application and formulation with starches will help you solve problems when developing new food concepts.



SOUPS, SAUCES AND GRAVIES

- Viscosity regulator
- Texture control
- Stabilizer
- Filling aid



BAKERY, BATTERS AND BREADINGS

- Body and mouthfeel improvement
- Improve forming and filling
- Moisture retention
- Dough binding



VEGETARIAN & VEGAN

- Mouthfeel improvement
- Texture control
- Increase of water absorption
- Improve forming













