

Dinkelquellstärke

Pregelatinized Spelt Starch

Spelt-based stabilizer for innovative food concepts



Dinkelquellstärke is a 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

Versatility

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


CleanLabel
Free from artificial additives

Dinkelquellstärke

Parameter	Info	Unit	Min.	Max.
Moisture		%	-	10.0
Granulometry	>500 µm	%	-	4.0
	>425 µm	%	-	10.0
pH	5g + 50ml H2O	-	4.0	6.0
Protein	N* 5.7 on d.b.	%	-	5.0
Process indications	<ul style="list-style-type: none"> • 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

