

Becodur® Dinkel Spelt Gluten

The innovative ingredient for your high quality spelt-based products



BECODUR® Dinkel Spelt Gluten is a plant-based protein specially designed for bakery products and a wide range of vegetarian and vegan foods. This fine light brown powder forms an elastic and soft gluten network when mixed with water.

Why Spelt?

- Ancient grain, low cross-breeding and hybridization level
- Recognized as easier to digest
- Growing spelt trend in Europe

Challenges with spelt flour

- Poor quality bakeries: dryer, less elastic crumb, smaller volume.
- Higher variations from one our batch to another
- Low dough stability and machinability

Manufacturers often use wheat gluten to overcome these issues, which leads to consumer distrust.

” When I read „Spelt bread“, I expected no wheat based ingredients (like wheat gluten). This is misleading and disappointing.

Thankfully i found a bread with „100% spelt“ ingredients, which I now consume daily

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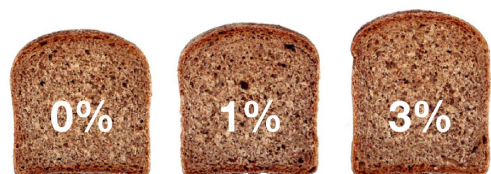


Maria S.
32, from Germany

Properties

Like wheat gluten, spelt gluten contributes to:

- an improved elastic structure
- enhanced water absorption
- increased volume in baked goods (e.g. in wholegrain)
- adjustment and/or standardization of protein content
- hydrated spelt gluten is slightly softer and more extensible than wheat gluten
- declaration spelt gluten, spelt starch
- also available in organic quality



Baking studies revealed an increased volume in whole grain spelt bread enriched with **Becodur® Dinkel Spelt Gluten**. Spelt gluten addition is expressed as % gluten contained in dry flour mix.

Advantages of **Becodur® Dinkel**

for Manufacturers

- No process adjustments necessary when switching from wheat to spelt gluten
- Better machinability: addition of spelt gluten reduces stickiness of the dough
- Possibility of standardizing protein level in flour

for Customers

- "100% spelt" declaration
- Increased acceptability / consumer friendly
- Pleasant elastic texture, increased perceived quality
- Product formulation in line with consumer «wheat-free» expectation, leading to brand trust



SPELT BAKERY

- Significantly increases the baking volume of spelt bread
- Replaces wheat gluten thereby allowing the declaration of 100% spelt-based ingredients
- Ideal for standardizing or increasing the protein content of spelt products
- Brings dough stability for easier shaping and during shock freezing



PASTA & CO.

- Imparts structure and texture to formulations
- Confers bite for a typical "al dente" texture (e.g. lentil pasta or quinoa pasta)



VEGETARIAN & VEGAN

- Innovative protein source for products such as vegetarian boiled sausages and meat substitutes
- Grants a meat-like texture

