

KIALLA PURE  
*organics*  
EST. 1988

Hearty &  
Nutty ↘



*Stoneground Spelt*

WHOLEGRAIN FLOUR

# STONEGROUND SPELT WHOLEGRAIN FLOUR

Wholegrain Spelt Flour

CODE: 20kg: SPFSG20 | 12.5kg: SPFSG12.5

Hearty & Nutty



## SPECIFICATIONS:

### TECHNICAL

Protein:  
●●●●●

Ash/Mineral Content:  
●●●●●

Bran Content:  
●●●●●

Sieve Screen:  
Medium

### PERFORMANCE

Water Absorption:  
●●●●○

Development Time:  
●●●○○

Stability:  
●●○○○

Breakdown:  
●●●○○

### EQUIVALENT

- Farine d'Épeautre Complète
- Farina Integrale di Farro
- Whole Spelt Flour
- Whole Spelt Flour
- Whole Spelt Flour

### CERTIFICATIONS



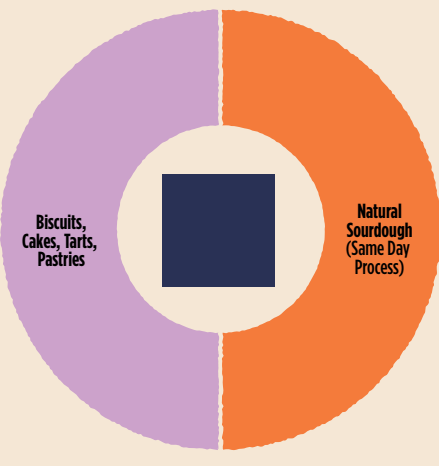
## FLOUR DESCRIPTION

A premium flour with old-world character. Stone-milled from the ancient spelt grain, it delivers rich nutty flavour and the full nutrition of the whole grain, producing hearty rustic loaves with tender crumb and natural sweetness. Ideal for bakers seeking depth, character and tradition.

## MILLER'S NOTE

Stone-milled from whole organic spelt grain, this flour retains the full bran, germ and endosperm, preserving its natural sweetness and soft gluten structure. The result is a slightly coarser, more open textured flour that performs beautifully in rustic loaves and gentle fermentation styles.

## IDEAL BAKING APPLICATIONS



Natural Sourdough	White Classic Sourdough	
	Wholemeal Sourdough	
	Multigrain/Seeded Sourdough	
	White Spelt Sourdough	
	Wholegrain Spelt Sourdough	■
	Light Rye Sourdough	
	Rye Blend Sourdough	
	Khorasan Sourdough	
Biscuits, Cakes, Tarts, Pastries	Classic Biscuits	
	Shortbreads, Sweetcrust & Shortcrust	
	Sponges	
	Classic Butter Cakes & Cupcakes	
	Fruit Cakes & Christmas Cakes	
	Puff Pastry	
	Banana and Fruit Loaves	□

## TAKEAWAYS:

- ✓ Stone milled wholegrain spelt flour
- ✓ Nutty flavour with rustic texture
- ✓ Ideal for rustic loaves and hearth breads
- ✗ Less suited for very light breads

Notes:

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## A+ ECO SCORE



Eco-Score is an independent tool measuring the impact of food on the environment. [Learn more at www.ecoscore.org](http://www.ecoscore.org)

## ALTERNATIVE FLOURS TO EXPLORE



**White Spelt:** Same grain in a lighter refined form with smoother crumb and easier handling.



**Rye Wholegrain:** A darker grain that produces denser breads with a distinctive, tangier flavour.

KIALLA PURE FOODS PTY LTD

342 Greenmount-Etonvale Road Greenmount Qld 4359 Australia

E [support@kiallafoods.com.au](mailto:support@kiallafoods.com.au) | P +61 7 4697 0300 | [www.kiallafoods.com.au](http://www.kiallafoods.com.au)