

KIALLA PURE  
*organics*  
EST. 1988

Soft &  
Nutty



*White Spelt*

ANCIENT GRAIN FLOUR

# WHITE SPELT ANCIENT GRAIN FLOUR

## White Spelt Flour

CODE: 20kg: SPF20 | 12.5kg: SPF12.5

Soft & Nutty



### SPECIFICATIONS:

#### TECHNICAL

**Protein:**  
●●●●●●

**Ash/Mineral Content:**  
●●●●●●

**Bran Content:**  
●●●●●●

**Sieve Screen:**  
Fine

#### PERFORMANCE

**Water Absorption:**  
●●●●●●

**Development Time:**  
●●●●●●

**Stability:**  
●●●●●●

**Breakdown:**  
●●●●●●

#### EQUIVALENT

Épeautre Blanc / Farine d'Épeautre Blanche

Farina di Farro Bianca

White Spelt Flour

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White Spelt Flour

#### CERTIFICATIONS



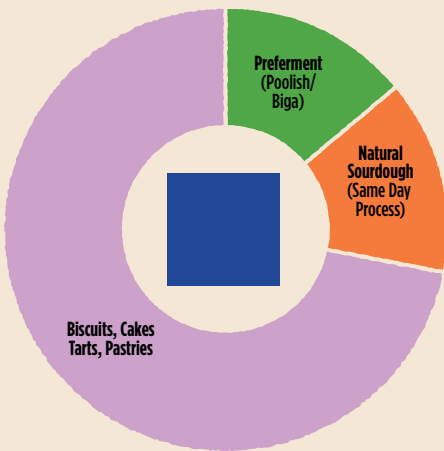
### FLOUR DESCRIPTION

A premium white spelt flour with a gentle touch and warm, nutty aroma. Ideal for soft loaves, cakes and enriched doughs, it produces a tender crumb, mellow flavour and distinctive old-world character. A versatile flour for bakers looking beyond modern wheat.

### MILLER'S NOTE

Milled from organically grown spelt — an ancient grain prized for its digestibility and delicate flavour — this flour is finely roller-milled without added water to preserve its smooth texture. Naturally lower in gluten and density than wheat, it offers a soft, light alternative for bakers seeking both tradition and finesse.

### IDEAL BAKING APPLICATIONS



Preferment	Artisan Traditional Baguette	
	Turkish Bread	
	Ciabatta/ciabattini	
	Fougasse	
	Focaccia	
	Traditional Pizza	<input type="checkbox"/>
Natural Sourdough	White Classic Sourdough	
	Wholemeal Sourdough	
	Multigrain/Seeded Sourdough	
	White Spelt Sourdough	<input checked="" type="checkbox"/>
	Wholegrain Spelt Sourdough	
	Light Rye Sourdough	
	Rye Blend Sourdough	
	Khorasan Sourdough	
Biscuits, Cakes, Tarts, Pastries	Classic Biscuits	<input type="checkbox"/>
	Shortbreads, Sweetcrust & Shortcrust	<input type="checkbox"/>
	Sponges	
	Classic Butter Cakes & Cupcakes	<input type="checkbox"/>
	Fruit Cakes & Christmas Cakes	<input type="checkbox"/>
	Puff Pastry	
	Banana and Fruit Loaves	<input type="checkbox"/>

### TAKEAWAYS:

- ✓ Ancient grain with nutty flavour
- ✓ Soft gluten for gentle doughs
- ✓ Ideal for breads and pastries

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



**Stoneground Spelt:** Same grain with fuller flavour and wholegrain texture.



**Bakers:** Stronger gluten gives greater dough strength and versatility.

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