



**DIOStart spelt** — for reliable acidification and good gasification

DIOStart in certified organic quality (DE-ÖKO-006) ensures uniform and full-flavoured quality of your sourdough. In view of the increasing trend towards reduction of salt contents in bread, spelt sourdough made from DIOStart spelt is an excellent choice.

The cultures are giving the bread a more or less distinct aromatic taste, depending on how you adjust the process.

Develop your own unique bread recipe with **DIOStart spelt**, for

- ▶ Reliable acidification and good gas formation
- ▶ Spelt flavour
- ▶ More succulent crumb through delayed retrogradation
- ▶ Reduced use or absence of premixes/baking improvers, down to clean label production
- ▶ Natural protection through acidification (shift in pH) and thus delayed microbial spoilage
- ▶ The finished spelt sourdough can be added may be up to 15% (flour basis)
- ▶ Suitable all spelt products are

**DIOStart pre-dough cultures are the most efficient way of producing premium baked goods.**

- ▶ Excellent product attributes without artificial ingredients
- ▶ 100% organic, vegan, kosher and non-GMO.

DIOStart pre-dough cultures guarantee high quality, from the dough to the finished products.



# DIOStart spelt

## Production parameters DIOStart spelt

- ▶ 100 parts spelt flour
- ▶ 100 - 120 parts water
- ▶ 0.25 to 1 part DIOStart spelt (depending on the size of the batch and the machine)
- ▶ Temperature: 28 – 30 C°
- ▶ Ripening time: 16 hours
- ▶ Processing time: 24 hours (without refrigeration)  
48 hours (with refrigeration, i.e. cooling to <10 °C after ripening)
- ▶ The machine / container should be emptied completely and cleaned before each new batch is made up.

For fermentation processes with a total weight of less than 50 kg we recommend increasing the amount of DIOStart spelt to 2%.

## Pre-dough plants

