

Organic Keimkraft Flour Blend

The 9 Sprouts for Nutrition, Freshness and Flavor

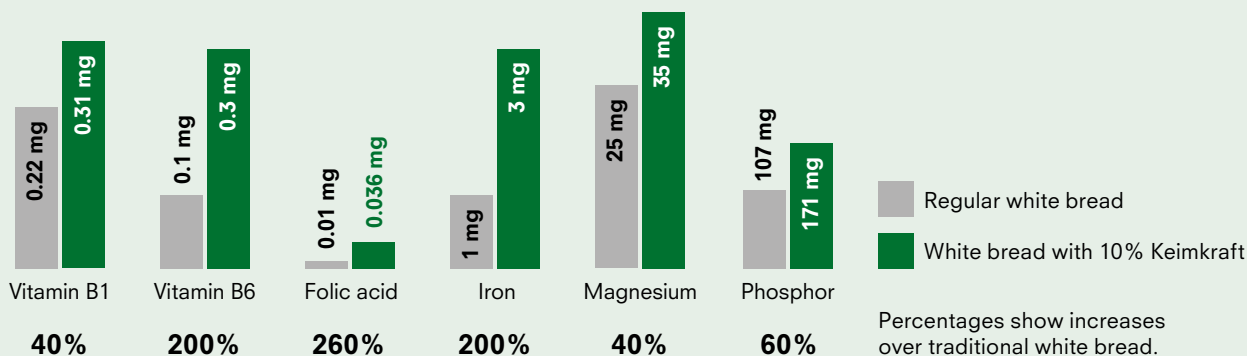
Adding 10% of Keimkraft flour will naturally vitalize your baked goods and pasta.

Products made with Keimkraft

- are natural sources of nutrition
- are richer in taste and full of flavor
- stay fresh longer



Nutrition values of 100g white bread



Tips from a professional baker

- 10% Keimkraft is a great addition to all baked goods and pasta products.
- Replace at least 7% / at most of 10% of your flour mix with Keimkraft.
- Thanks to naturally occurring and increased amylase activity you can cut back or eliminate malt-based products and baking additives containing amylolytic enzymes.
- A baking mix with 10% Keimkraft flour increases water absorption capacity by approx. 5%.
- Mix longer, knead less.

U.S. Distributor

A. Oliveri & Sons Inc.

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 this product complies with
 the manufacturer's
 specifications in terms of
 application & suitability
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