

 **Spelt**
Traditional
Delight

**Schapfen
Mühle**

seit 1452



SPELT CLASSICO



Spelt - original enjoyment



SPELT CLASSICO

The SchapfenMühle was a Spelt pioneer more than three decades ago and made this ancient grain Spelt known again. Until now this Spelt trend is unbroken and is enjoyed by more Spelt friends day by day. The traditional grain is being used more and more often from people who are looking for a change in taste and for a supplement to a wholesome diet. Spelt has established in bakeries and belongs in every standard range. Your economic success is guaranteed by the ancient grain "Spelt".

Our **Schapfen Spelt Classico** concentrate combines traditional craftsmanship and modern technology and guarantees outstanding results for the production of your 100% Spelt products. By using only 25 %, this concentrate is very versatile in application and suitable for bread, rolls and also many other bakery products. The baking results show an improved shelf life, a short bite and a juicy crumb. A pleasant, delicate crispness and the pure "one of a kind" Spelt flavour round off the result and ensure that special moment of pleasure for your customers. Of course, with **Schapfen Spelt Classico** the production of wholemeal products is also possible, because you decide for yourself which flour you want to add.

Spelt Country Loaf

A classic country bread should not be missing in any bakery. It is loved for its mild taste, has a loose crumb and a typical crust. It impresses with its rustic look and the very good shelf life makes it a perfect every-day bread.

Spelt Loaf "Swabian Style"

This Spelt bread specialty is characteristic for the southern German region. It stands out for the uneven pores and a very juicy crumb. The aromatic taste comes from the long dough resting time and the use of wholegrain sourdough.

Wholegrain Barley Loaf

The four-grain barley wholemeal bread with oat flakes, fine wholemeal rye flour, pumpkin seeds and linseed has a mild, sweet and sour taste and a hearty, juicy crumb with an even pore structure. The puffed barley provides a special mouthfeeling.

Spelt Rustic

The name says it all. A rustic loaf with uneven pores and a wild look with the certainty that your bread-bloom will always work. Because of the long term dough processing, the bread will get a special aromatic taste. A stable final dough stability is guaranteed.

Spelt Bloom Buns

Your customers will love these fluffy Spelt bloom buns. Soft, juicy crumb, shiny, crispy crust and a tender crunch, that's how you imagine the perfect Spelt bun. In addition, we give you security if it comes to dough stability and oven-spring.

Base for exceptional Spelt products is our contract farming that guarantees best Spelt quality.



Safety through
contract farming



Best Spelt quality
guaranteed



Base for exceptional
Spelt products

Spelt Country Loaf

Product description: Spelt bread
 Recipe no. 100313.3001 EN

Basic recipe: 10 kg total flour
 70 % Spelt flour type 630
 25 % Schapfen Spelt Classico
 5 % Spelt semolina

Cooked Soaker

0.500 kg	Spelt semolina
0.020 kg	Salt
2.500 kg	Water, boiling

2.900 kg	Cooked Soaker, minus cooking loss
	Cooking time: 2 minutes
	Cool down before using.

Main dough

2.900 kg	Cooked soaker
6.800 kg	Spelt flour type 630
2.500 kg	Schapfen Spelt Classico
0.200 kg	Schapfen „Meine Mühle“ DinkelVollkornsauer
0.200 kg	Salt
0.180 kg	Fresh yeast (0.070 kg dry yeast)
5.500 kg	Water (approx.)

18.280 kg	Total weight (approx.)
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Mixing: Spiral mixer: Slow: 6 minutes; Fast: 3 minutes
 Dough temperature: 26 – 28 °C
 Dough rest: 30 minutes
 Scaling weight: 600 g
 Procedure: Weigh after the dough rest and round slightly in the topping. Set in bread baskets, dusted with topping as well, with the end downwards.
 Proof: At ¾ proof turn around and set on the setter.
 Baking: Start baking at 240 °C with steam, decreasing to 200 °C. 45 minutes, open damper after 6 minutes.

Topping	
0.500 kg	Spelt semolina
0.500 kg	Spelt flour type 630
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1.000 kg	Topping



Speltloaf “Swabian Style”

Product description: Spelt bread with rye flour

Recipe no. 100313.3002 EN

Basic recipe: 10 kg total flour

65 % Spelt flour type 630

25 % Schapfen Spelt Classico

10 % Rye flour type 1150

6.000 kg	Spelt flour type 630
2.500 kg	Schapfen Spelt Classico
1.000 kg	Rye flour type 1150
0.500 kg	Schapfen „Meine Mühle“ DinkelVollkornsauer
0.220 kg	Salt
0.150 kg	Fresh yeast (0.060 kg dry yeast)
0.200 kg	Vegetable oil
8.500 kg	Water (approx.)

19.070 kg Total weight (approx.)

Mixing: Spiral mixer: Slow: 6 minutes; Fast: 4 minutes

Dough temperature: 25 – 27 °C

Dough rest: After 30 minutes fold the dough like a pocket.

Intermediate rest: 90 – 120 minutes

Scaling weight: 600 – 900 g

Procedure: Using wet hands, cut off pieces of dough that correspond to the weight and gently gather them together. Place the dough pieces with the end down on the setter covered with baking paper and bake.

Baking: Start baking at 250 °C with steam, decreasing to 210 °C after 8 minutes.

50 – 60 minutes, open damper as well.



Wholegrain Barley Loaf

Product description: Wholegrain barley bread with puffed barley
Recipe no. 100313.4001 EN

Basic recipe: 10 kg total flour
35 % Spelt wholegrain flour
25 % Schapfen Spelt Classico
20 % CeralGran Barley
10 % Oatflakes
10 % Rye wholegrain flour

Soaker

2.000 kg	CeralGran Barley
1.000 kg	Oatflakes
1.000 kg	Pumpkinseeds
0.500 kg	Flaxseed
6.000 kg	Water
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10.500 kg	Soaker
	Soaking time: 2 hours

Main dough

10.500 kg	Soaker
2.700 kg	Spelt wholegrain flour
2.500 kg	Schapfen Spelt Classico
1.000 kg	Rye wholegrain flour
0.800 kg	Schapfen „Meine Mühle“ DinkelVollkornsauer
0.250 kg	Salt
0.180 kg	Fresh yeast (0.070 kg dry yeast)
0.200 kg	Sugar beet syrup
0.200 kg	Apple Cider vinegar
3.000 kg	Water (approx.)
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21.330 kg	Total weight (approx.)

Topping

1.000 kg	Oatflakes
1.000 kg	Pumpkinseeds
0.600 kg	Flaxseed
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2.600 kg	Topping

Mixing: Spiral mixer: Slow: 10 minutes

Dough temperature: 28 – 30 °C

Dough rest: 30 minutes

Scaling weight: 540 g in tins; measuring L 12 cm x W 9 cm x H 9 cm

Procedure: Weigh after dough rest and work up with wet hands. Round the pieces, roll them in the topping and set up in greased tins.

Proof: Full proof

Baking: Start baking at 260 °C with steam, decreasing to 210 °C after 8 minutes.
65 minutes, open damper after 2 minutes.



Spelt Rustic

Product description: Spelt bread

Recipe no. 100313.2001 EN

Basic recipe: 10 kg total flour

75 % Spelt flour type 630

25 % Schapfen Spelt Classico

Poolish

2.000 kg	Spelt flour type 630
0.020 kg	Fresh yeast (0.007 kg dry yeast)
2.000 kg	Water

4.020 kg	Poolish
	Rest: 16 hours at + 5 °C

Main dough

4.020 kg	Poolish
5.300 kg	Spelt flour type 630
2.500 kg	Schapfen Spelt Classico
0.050 kg	Schapfen WT2
0.250 kg	Salt
0.200 kg	Schapfen „Meine Mühle“ DinkelVollkornsauer
0.200 kg	Fresh yeast (0.070 kg dry yeast)
0.200 kg	Olive oil
5.500 kg	Water (approx.)

18.520 kg	Total weight (approx.)
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Mixing: Spiral mixer: Slow: 6 minutes; Fast: 4 minutes

Dough temperature: 25 – 27 °C

Dough rest: 20 minutes

Scaling weight: 450 g

Intermediate rest: 15 minutes

Procedure: Weigh the dough after the dough rest and round the pieces. After 15 minutes intermediate rest form oval bulbous shaped loaves with a tip end and set them with the end downwards on a sheet lined with baking paper.

Proof: At + 5 °C in the cooler.

Put the loaves from the cooler directly on the setter, sift with rye flour and cut 3 times diagonally under the dough skin.

Baking: Start baking at 250 °C with a bit of steam, decreasing to 200 °C after 10 minutes.

30 – 40 minutes, open damper after 15 minutes. Look for a good crust.



Spelt Bloom Buns

Product description: Spelt buns
Recipe no. 100313.1001 EN

Basic recipe: 10 kg total flour
75 % Spelt flour type 630
25 % Schapfen Spelt Classico

7.500 kg	Spelt flour type 630
2.500 kg	Schapfen Spelt Classico
0.060 kg	Schapfen WT2
0.250 kg	Fresh yeast (0.090 kg dry yeast)
0.220 kg	Salt
0.200 kg	Vegetable oil
6.000 kg	Water (approx.)

16.780 kg Total weight (approx.)

Mixing: Spiral mixer: Slow: 6 minutes; Fast: 3 minutes

Dough temperature: 25 – 27 °C

Dough rest: 15 minutes

Scaling weight: 2100 g

Intermediate rest: 10 minutes

Procedure: Weigh the dough and round it. After 10 minutes rest, flatten the bulk and brush with oil. Put the oiled side on the rounding plates and round slightly (open end). Set on bun trays with the oiled end downwards.

Proof: At + 5 °C in the cooler over night, then put to proof.
At ¾ proof turn the buns on a greased baking tray.

Baking: Start baking at 240 °C with lots of steam.
18 – 20 minutes, open damper for the last 2 minutes of baking time.



Our cereals.

The SchapfenMühle value chain: seamless quality right from the get-go

The value chain is unique as a symbol of quality and trust and serves as the SchapfenMühle trademark. It defines our rigorous process from seed selection through harvesting and to the end product. This process guarantees complete traceability right back to the point of cultivation.



Die SchapfenMühle

Tradition meets innovation at SchapfenMühle, a modern mill with a long tradition. As Ulm's oldest manufacturer still in business today, it was first mentioned in a document from 1452. Closeness to customers, reliability and awareness of quality are values that our family business has been promoting since its early days. SchapfenMühle as a grain specialist is your partner and stands for trust from the get-go.

Our grain

Seeds are accepted only from suppliers who work in a sustainable and value-conscious manner. A large proportion of our grain comes from local farmers. Our cultivation contracts guarantee a high degree of safety and quality. SchapfenMühle is also committed to preserving original grain varieties such as spelt and emmer.

Our mill

The heart of our production is the mill. In the flour mill, cereal products are milled in a standardised way or according to individual customer requirements. In the hulling mill, 'husked' grain is separated from its coating, the husks. The grain is then further processed and refined using various techniques.

Product variety

Our natural and refined cereal products include mill mixes, baker's quality flours, flakes and puffed grains. Our diverse range is the result of years of experience in grain processing and constant exchange of experience with our customers.

Customer satisfaction

The needs of your customers and our own for high-quality, authentic and enjoyable food made from grain are what we focus on first. We guarantee the best quality through the traceability of the grain back to the point of cultivation. High-quality and innovative mill products ensure your sales success.

"I guarantee the highest mill quality."

