



Bay State Milling

Where change cultivates opportunity.



OrganicEssentials® Spelt Flour
#456700

OrganicEssentials® Whole Spelt Flour
#456800



Production Capabilities

- 50 lb. bags
- Custom blends

At Bay State Milling, producing our OrganicEssentials® to a higher standard comes naturally. Not only do we adhere to the strictest organic guidelines, we craft these bakery ingredients using the same state of the art processes and meticulous quality assurance programs applied to all our products.

Description: An ancient relative of modern wheat, our OrganicEssentials® Spelt Flour and OrganicEssentials® Whole Spelt Flour is milled from thoroughly cleaned and certified organic spelt obtained through our extensive supply-chain partnerships.

Applications: Pan bread, artisan bread, hearth bread, flatbread, buns, rolls, English muffins, pizzas, tortillas, pancakes, multigrain formulas.

Benefits: Spelt is loved for its ancient agricultural roots, excellent flavor and nutritional profile. Whole spelt contributes the nutrition that consumers expect from whole grains—protein, fiber, vitamins and minerals—with a pale yellow color and a sweet, mild flavor they desire. It has superior blending properties which lends itself to multigrain formulas.

Call your Bay State Milling sales representative at 1-800-553-5687.

OrganicEssentials® Spelt Flour**OrganicEssentials® Whole Spelt Flour**

Moisture %	13.5 +/- 0.5%
Ash %	0.60 +/- 0.07%
Protein %	10.8 +/- 1.0%

12.5 +/- 1.0%
1.70 +/- 0.20%
12.0 +/- 2.0%

- Ingredient declaration: Certified Organic Spelt
- Shelf life of 180 days from date of manufacture when stored in a clean dry area at <70°F and <50% relative humidity
- Manufactured under the Kashruth Division Supervision of the Orthodox Union
- Organic certification by Quality Assurance International

**Spelt Pan Bread Formulation**

Developed using OrganicEssentials® Spelt Flour #456700

Ingredients	% Based on Flour
Sponge	
OrganicEssentials® Spelt Flour ¹	57.00
Vital Wheat Gluten	3.00
Soybean Oil	2.70
Instant Yeast	1.60
Dough Conditioners	0.88
Water	35.80
Ascorbic Acid	20 ppm

Dough	
OrganicEssentials® Spelt Flour ¹	40.00
Granulated Sugar	8.50
Salt	2.20
Instant Yeast	0.70
Mold Inhibitor	0.25
Water (variable)	20.80
Ascorbic Acid	120 ppm

Procedure**Sponge**

1. Place sponge ingredients in a mixing bowl.
2. Mix for 1 minute on low speed and 3 minutes on medium speed.
3. Target sponge temperature is 78°F.
4. Ferment for 3 hours at 95°F / 85% RH.
5. End of fermentation target dough temperature is 86-88°F.

Dough

1. Place dough ingredients in mixing bowl and mix for 30 seconds on low speed.
2. Add sponge to bowl and mix for 1 minute on low speed and 4-6 minutes on medium speed to optimum.
3. Target dough temperature is 78°F (+/- 2°F).
4. Rest for 10 minutes on bench for intermediate proof.
5. Divide and round into 20 ounce dough pieces.
6. Rest for 5 minutes for intermediate proof.
7. Sheet and mould dough pieces.
8. Pan into greased bread pans.
9. Proof dough for 48-60 minutes at 110°F / 80% RH.
10. Bake for 20 minutes at 410°F.
11. Cool for 60 minutes, slice and bag.

Whole Grain Spelt Hearth Bread Formulation

Developed using OrganicEssentials® Whole Grain Spelt Flour #456800

Ingredients	% Based on Flour
Sponge	
OrganicEssentials® Whole Spelt Flour ¹	54.00
Vital Wheat Gluten	6.00
Soybean Oil	2.00
Instant Yeast	1.30
Dough Conditioners	0.75
Water	39.80
Ascorbic Acid	20 ppm

Dough	
OrganicEssentials® Whole Spelt Flour ¹	40.00
Salt	2.20
Instant Yeast	1.00
Water (variable)	17.80
Ascorbic Acid	120 ppm

Procedure**Sponge**

1. Place sponge ingredients in a mixing bowl.
2. Mix for 1 minute on low speed and 3 minutes on medium speed.
3. Target sponge temperature is 78°F.
4. Ferment for 3 hours at 95°F / 85% RH.
5. End of fermentation target dough temperature is 86-88°F.

Dough

1. Place dough ingredients in mixing bowl and mix for 30 seconds on low speed.
2. Add sponge to bowl and mix for 1 minute on low speed and 4-6 minutes on medium speed to optimum.
3. Target dough temperature is 78°F (+/- 2°F).
4. Rest for 10 minutes on bench for intermediate proof.
5. Divide and round into 12 ounce dough pieces.
6. Rest for 5 minutes for intermediate proof.
7. Mould dough pieces on cornmeal-lined sheet pan.
8. Proof dough for 48-60 minutes at 110°F / 80% RH.
9. Remove from proof box and score loaves with four marks using razor blade.
10. Using a peel board, slide proofed & scored loaf onto oven deck.
11. Bake for 22-25 minutes at 430°F. Use 60 seconds of steam.
12. Cool for 60 minutes.

Spelt has slightly different dough properties from traditional wheat—less elasticity (highly extensible) and less gas retention—which may require minor adjustments using a dough strengthener, a sponge and longer fermentation to improve volume and cell structure.

¹ Bay State Milling Company, Quincy, MA