

TopBake 1-2-Korn

The premix with einkorn and emmer

Now it's easier still to benefit from the trend towards ancient grain varieties.

If you want to surprise your customers with unusual specialities, TopBake 1-2-Korn – the new premix with einkorn (one-grained wheat) and emmer (two-grained wheat) for use with spelt flour – is just the right choice for you. With TopBake 1-2-Korn you can bake bread or rolls with a pleasant, slightly nutty flavour.

Einkorn

Einkorn (*Triticum monococcum*) is little-known, but a real gourmet cereal: extremely wholesome and nutritious, it is also readily digestible. Compared with modern wheat it has a higher level of carotenoids, which give the flour a yellowish colour.



Einkorn:
left, in its
hulls; right,
dehusked

Einkorn is a descendent of wild wheat (*Triticum boeoticum*).

Emmer

Emmer (*Triticum dicoccum*) is also called two-grained wheat because two grains ripen in each rachis. It is related to hard wheat and rich in protein, dietary fibres and minerals, which makes it suitable for the production of bread and noodles. Emmer flour has an aromatic, savoury flavour.

Unlike einkorn, emmer and spelt – two ancient relatives of today's wheat – have been a familiar feature of organic farming for some time and are now grown on a fairly large scale again. These varieties are not as high-yielding as wheat, but they are more resistant to a harsh climate and pests.

The fascinating cultural history of einkorn, emmer and spelt.

Einkorn is a cereal with a long tradition in the agriculture of Europe and the Middle East. The first signs of its cultivation were discovered in Mesopotamia, between the Tigris and Euphrates rivers; they are nearly 10,000 years old.

Over time, einkorn spread from Asia Minor to Europe, and in some places it was cultivated up to the 1940s.

Einkorn is especially valuable for its resistance to pests and damage from root rot, glume blotch or the ergot fungus.



Einkorn ears

Source: National Plant Germplasm System (USDA/ARS)

The ancient cereals lend themselves well to natural farming methods, since they do not tolerate either fertilizers or chemical pesticides.

Ancient cereals – the new trend

With its TopBake 1-2-Korn premix, DeutscheBack highlights indigenous grain varieties. Einkorn, emmer and spelt are considered ecologically sound cereals. Their use serves the trend towards naturalness and the possibility of cultivation within the region. The product makes it easy for you to offer your customers bread and rolls as a cultural speciality with a savoury, nutty flavour.



Einkorn contains numerous minerals and amino acids.

Source: GFDL by Kurt Stueber

DeutscheBack: Your specialist for innovative baking premixes

TopBake 1-2-Korn, the premix with einkorn (one-grained wheat) and emmer (two-grained wheat) was developed by DeutscheBack. Our company specializes in modern baking premixes. We have wide experience with integrated baking concepts and develop customized system solutions to achieve the desired properties of the dough or end product.



If you have any further questions or would like to discuss a problem with us: we will be pleased to hear from you!

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