

# Organic Sekowa Backferment gluten-free 2.5kg

Sekowa Backferment is a natural leavening and dough relaxing agent made from corn flour, pea flour, and blossom honey. The leavening power of Backferment also works in doughs made from grains that are difficult to bake such as barley and oats, as well as non-bakeable varieties such as corn, millet, or buckwheat. Sekowa Backferment contains a variety of natural acids and nectar yeasts, making the use of yeast unnecessary. Use approximately 3 g of Backferment per 100 g of flour.

[Zum Produkt](#)

## Nährwerte

### Unzubereitet pro 100 g

Calorific value kj	1507 kj
Calorific value kcal	360 kcal
Fat	1.7 g
Of which saturated fatty acids	0.2 g
Carbohydrates	76.8 g
Of which sugar	2.9 g
Protein	9.4 g
Salt	0.01 g

## Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Horst Bode Import-Export GmbH FISH UST-IdNr.: DE154233667	Nein

Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein