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Rechtliches:
Amtsgericht Dresden
USt-ID-Nr.: DE352285297

Overview

Acorn meal made from acorns, 300 g

Product number: ZD0005



Price

Quantity	Unit price	Base price
To 1	€9.80	€32.67 / 1 Kilogramm
To 4	€9.30	€31.00 / 1 Kilogramm
From 5	€8.80	€29.33 / 1 Kilogramm

Prices incl. VAT plus shipping costs

Description

Acorn flour for every taste

Acorn flour is not all the same. The company Zelod offers acorn flour from different regions depending on the season. It is characterised by an intense, savoury flavour. Therefore it makes an excellent ingredient for baking tasty bread. Even small amounts of acorn flour in recipes are enough to benefit from the flavour of the acorn flour and its potent compounds.
The acorn flour comes from the species Quercus ithaburensis, which is particularly native to the Mediterranean

region.

Acorn is a special product that cannot be intensively farmed. Rather, these are acorns from wild or regional acorn forests from various countries. Depending on weather, climate and other circumstances, these are available to the producer at different times of the year.

Origin: Turkey

The company Želod.Si obtains its Turkish acorns from the region east of Izmir. There are still large oak forests there, which are mainly used for tannin production, a substance that is also present in acorn flour and is responsible for the pleasantly bitter taste and contributes to its high health value.
The oak trees grow in scattered groves in the Turkish hinterland, wild-grown without the use of pesticides, fertilisers or other cultivation methods.
As the climate in Turkey is significantly sunnier, drier and hotter than on the Balkans, the flour from there is much drier and more flavourful than European varieties, which has a positive effect on taste and shelf life.

Shelf life

Acorn flour is a nutrient-dense food and not, like white flour for example, a nutrient-poor isolate. This also means that, if unsealed, it is more susceptible to spoilage.

For the reasons mentioned, the Turkish acorn flour is comparatively very dry and flavourful. A bag stored in the cupboard ('cupboard temperature') will keep for many weeks without problems, even if already opened.

In any case, make sure to seal the flour airtight (e.g. to prevent flour moths from getting in). There is also nothing against transferring it to an airtight plastic box or storing it in the fridge, where it is absolutely insect-proof.

With every shipment we include some recipes for bread and rolls so you can get started straight away!

Archaeological finds around 5000 indicate the use of acorn flour for baking bread. What helped our ancestors get through the Stone Age can only be good for us too. Acorn flour should really be part of every paleo diet. Or simply for anyone who likes a slightly bitter note in their bread.

The benefits of acorn flour

- Gluten-free.
- Healthy and nutritious, as it is a 100% natural forest product.
- Contains carbohydrates, proteins, fats, sugars, sodium, tannins and, among the vitamins, mainly B vitamins.
- The small amount of fat has a very good fatty acid profile with a very low proportion of saturated and a very high proportion of mono- and polyunsaturated fatty acids.
- Suitable for preparing baked goods (bread, pancakes, muffins, etc.), so that about 15–30% of the flour (depending on taste it will be more or less bitter) can be replaced with acorn flour.

Nutritional information

Nutritional values	per 100 g
Energy	1534 kJ / 364 kcal
Fat	4.8 g
of which:	

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– saturated fatty acids	0.8 g
– monounsaturated fatty acids	2.3 g
– polyunsaturated fatty acids	1.7 g
Carbohydrates	67.4 g
– of which sugars*	7.1 g
Protein	4.6 g
Salt**	< 0.01 g

* naturally occurring, no sugar added
** Sodium from natural sources

Ingredients

100% acorn flour, tannin-reduced from wild harvest (origin Turkey).

Manufacturer's recommendation

For blending into bread, pastries, biscuits, etc.

Storage instructions

Store in a cool, dry place. Transfer the opened bag to an airtight container and store in the fridge. Consume within 4 weeks.
The best-before date is given by the manufacturer as 18 months from the filling date.

Product information

Dosage form:	In powder form.
Plants:	Oak
Product type:	Food