

Wheat – A Real All-Rounder

A versatile raw material for humans, animals, and industrial use

Wheat starch

Native and modified wheat starches have a variety of properties that can optimise the texture, stability, and flavour of end-consumer products in the food sector. They are also used as a natural binder in the technical sector, for example, as adhesives for paper layers in the corrugated board industry.

Wheat proteins

Thanks to their valuable amino acids, wheat proteins have a high nutritional value. As a result, they can be used in many applications and, above all, as substitutes for animal protein in industriallyproduced foods.

Wheat extract

Apart from starch, protein, and crude fibres, the liquid product also contains pentosans and lactic acid. In the food industry, wheat extract is used as a flavour enhancer and acidifier. It is also easily digestible by pigs and cattle.

Wheat fibres

Wheat fibres are obtained from the grain and aleurone layer of the kernel. They provide nutrients and are rich in valuable dietary fibre.

Wheat bran

Wheat bran has a high content of fibre, vitamins, and iron and is therefore used in fibre-rich foods and as animal feed.

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Wheat is one of the oldest cultivated plants on Earth.

100% Wheat from the EU. 100% GMO-free.

70% This is the st

This is the starch content of a grain of wheat. What is more, 14% of the grain consists of proteins with high-quality amino acids in addition to unsaturated fatty acids, fibres, vitamins, and minerals.

220 million hectares

Wheat occupies first place among the most frequently cultivated crops. In Germany, wheat is even cultivated on about half of the existing cereal area.

60% of all wheat harvested in the EU is used by the food industry.

40% of all wheat harvested in the

EU is used for technical applications.

99% The Crespel & Deiters Group achieves a high raw material yield efficiency of 99%. By transforming the renewable raw material of wheat nearly completely into final products, we conserve resources.

2,700 farmers

produce more than 320,000 t of wheat for the Crespel & Deiters Group every year. This makes the starch industry an important employer for domestic agriculture.

300,000 km

This is the volume of root network generated by wheat on a cultivation surface of 1 ha.

20%

of global calorie consumption is

supplied by wheat.

Wheat is contained in these everyday products:



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