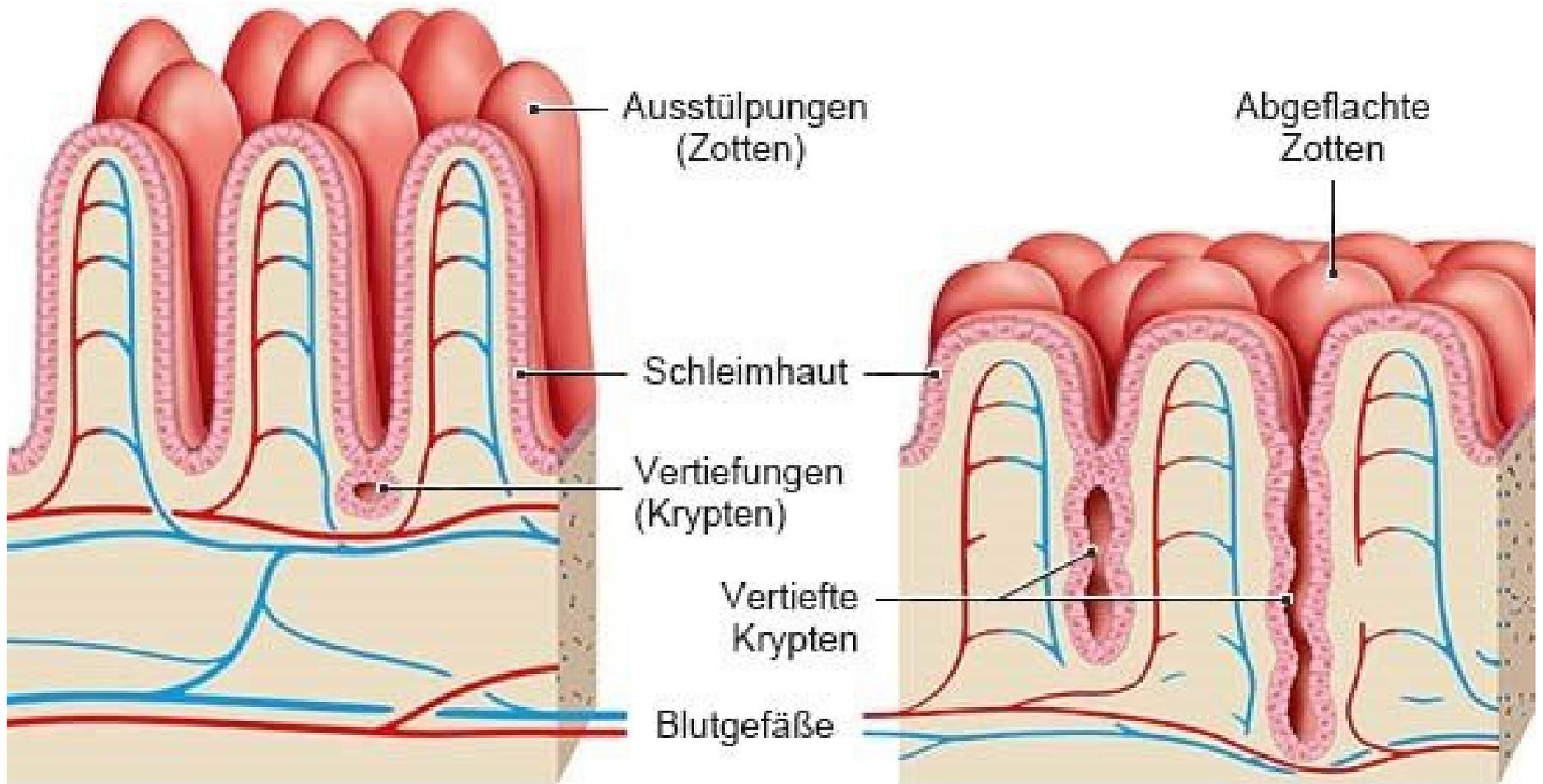
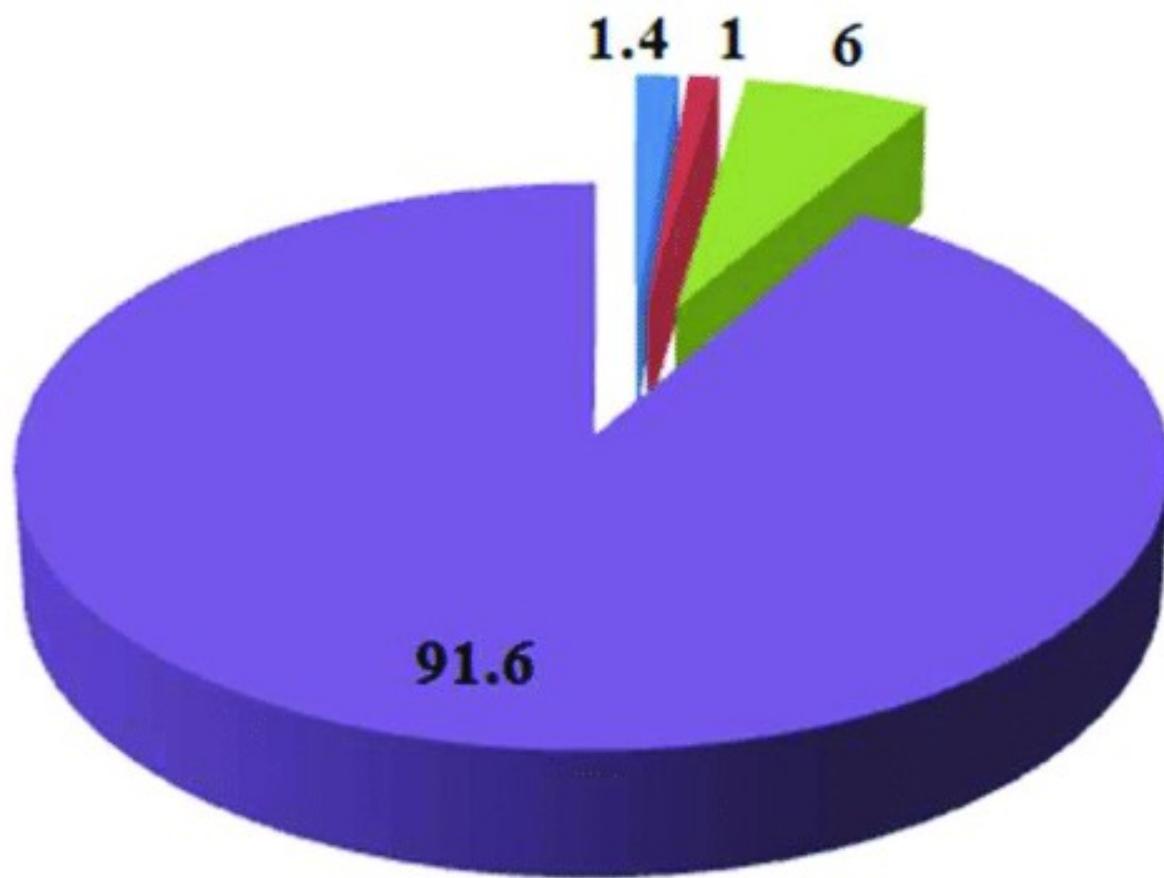


Brot neu gedacht:  
Auf der Suche nach gutem glutenfreiem Brot

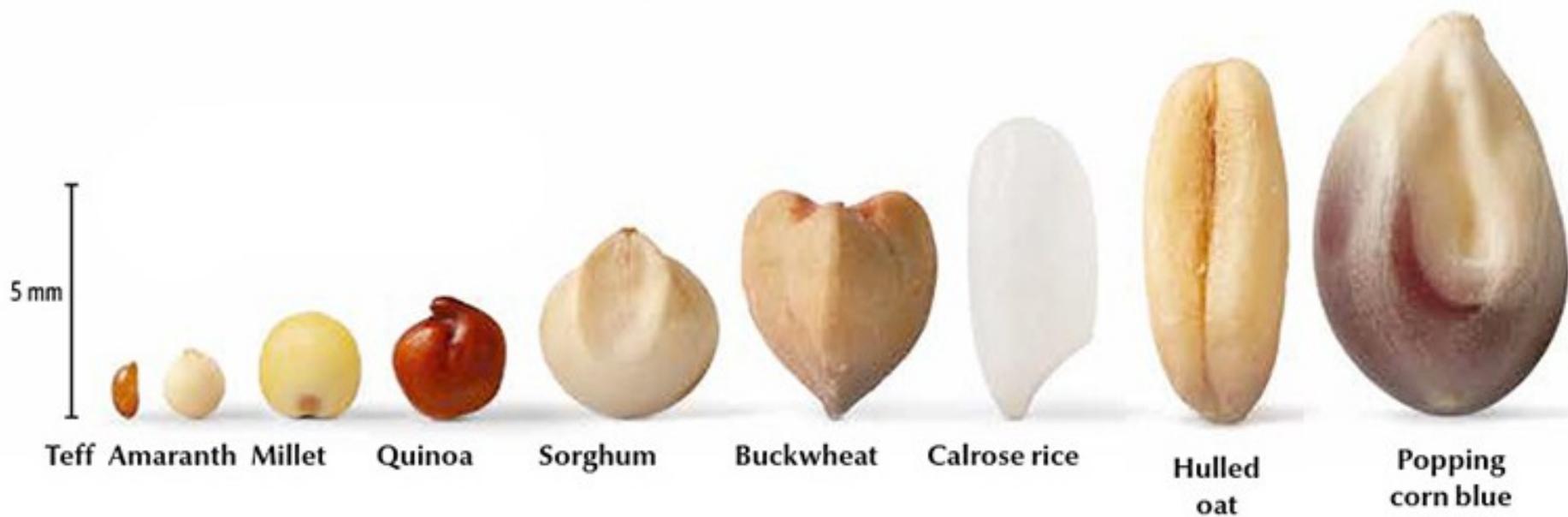






- CD
- Wheat Allergy
- NCGS
- Safer Population





Teff

Amaranth

Millet

Quinoa

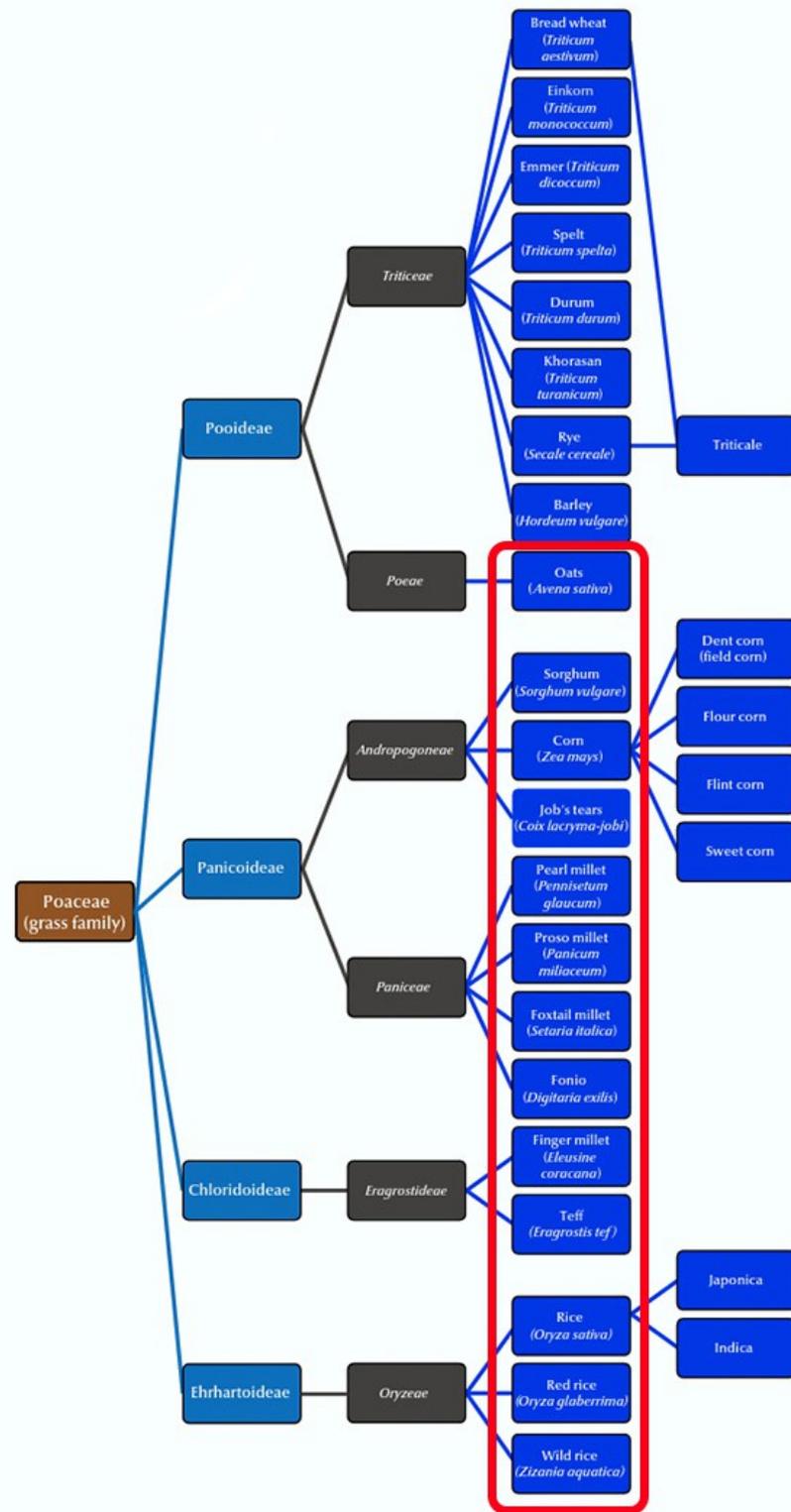
Sorghum

Buckwheat

Calrose rice

Hulled  
oat

Popping  
corn blue





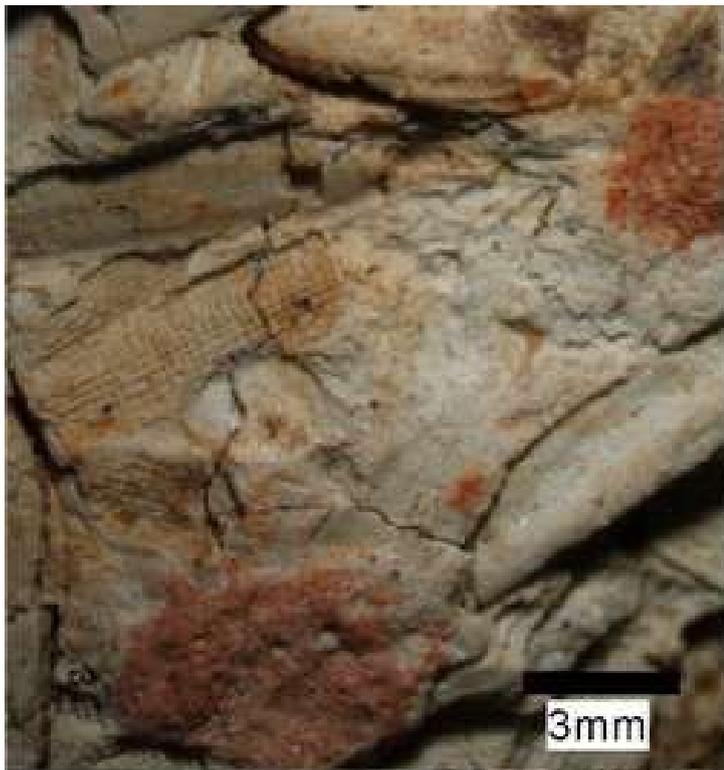
V. Xel del

1-06, 4-10, 10-12, 1-13

Lehmann's Ink

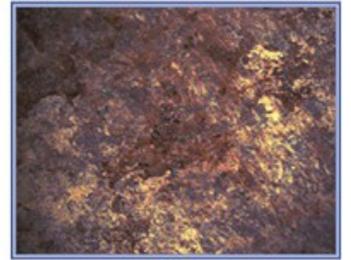
LAS TORTILLERAS.







Grinder/  
Core Axe



10x



Scale: 12cm



Flaked Ground Cobble



16x

# Kriterien für gutes glutenfreies Brot?

- Geschmack
- Aussehen
- Eigengeschmack
- Haltbarkeit

# Herausforderungen

- Unverträglichkeiten
- Monokulturen, Pestizide, Herbizide
- Essensverteilung

- größere Vielfalt
- nachhaltiger Anbau
- Rohstoffe und Lebensmittel nicht verschwenden

