



## WEYERMANN® ACIDULATED MALT

A light brown barley malt containing about 1% – 2% lactic acid; pH-value 3.4 – 3.6.

**Sensory properties:** fruity-sour

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- adds sourness and enhances taste
- reduces pH-value

**Recommended quantities:** Food industry as required

**Color:** Light brown

1,5 – 5,0 EBC | 0.9 – 2.3 Lovibond



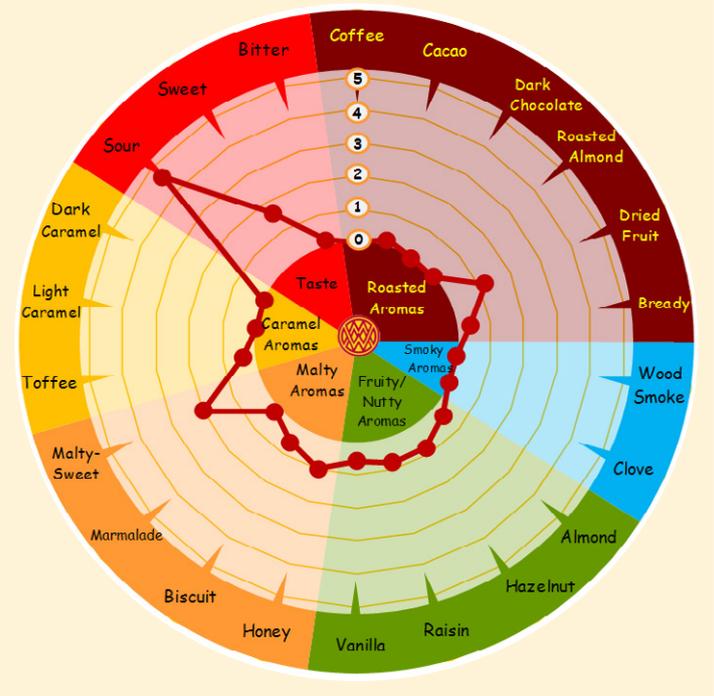
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

**This malt variety is available in organic quality on request.**

### WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Acidulated Malt



Parameter	Minimum	Maximum	Unit:
Moisture content		8	%
Color (EBC)	1,5	5	EBC
Color (Lovibond)	0,9	2,3	Lovibond
pH	3,35	3,7	