



WEYERMANN® CARAAROMA®

A brown, richly aromatic, caramelized malt from top-quality barley.

Sensory properties: notes of roasted nuts, dark caramel, and dried fruit

Enzymatic activity: none

Use: baking agents and other foods

Result:

- distinct coloration
- adds complex and intensely bready aromas

Recommended quantities: food industry as required

Color: Dark brown

350 – 450 EBC | 132.4 – 170.1 Lovibond



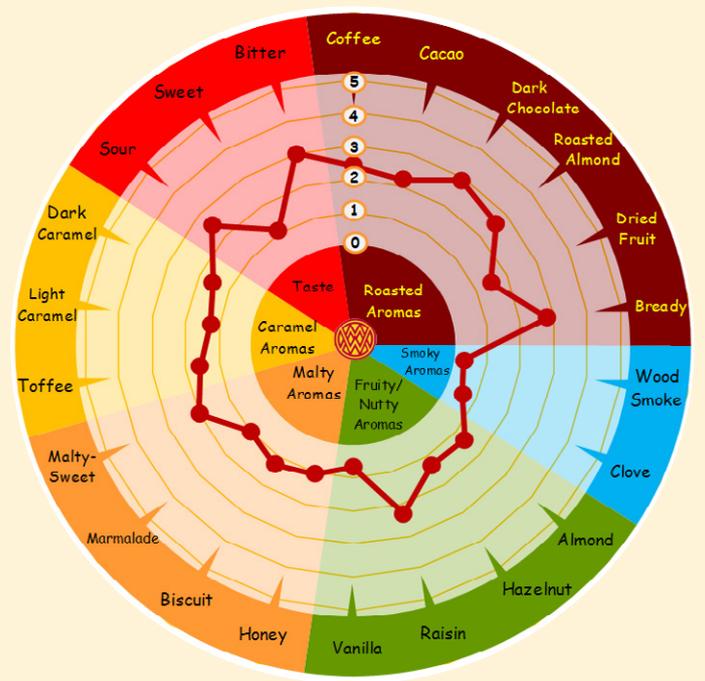
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAAROMA®



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	74		%
Color (EBC)	350	450	EBC
Color (Lovibond)	132.4	170.1	Lovibond