



WEYERMANN® CARABOHEMIAN®

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

Sensory properties: Bread, caramel and toffee notes

Enzymatic activity: none

Use: baking agents and other foods

Result:

- moderate color and aroma enhancement
- adds strong and intensely aromatic bready notes

Recommended quantities: food industry as required

Color: Brown

170 – 220 EBC | 64.5 – 83.4 Lovibond

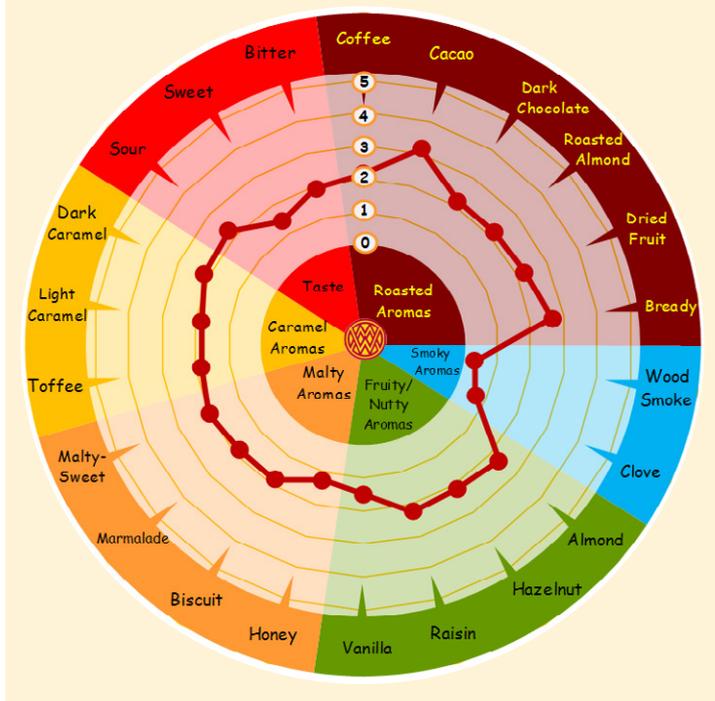


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® CARABOHEMIAN®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond