



WEYERMANN® CARAFA® SPECIAL TYPE 3

A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.

Sensory properties: fine roast aroma with reduced astringency and bitterness, notes of coffee, cacao and dark chocolate

Enzymatic activity: none

Use: baking agents and other foods

Result:

- intense coloration
- adds strong, earthy and bread notes

Recommended quantities: food industry as required

Color: very dark brown to black
1300 – 1500 EBC | 490.6 – 566 Lovibond

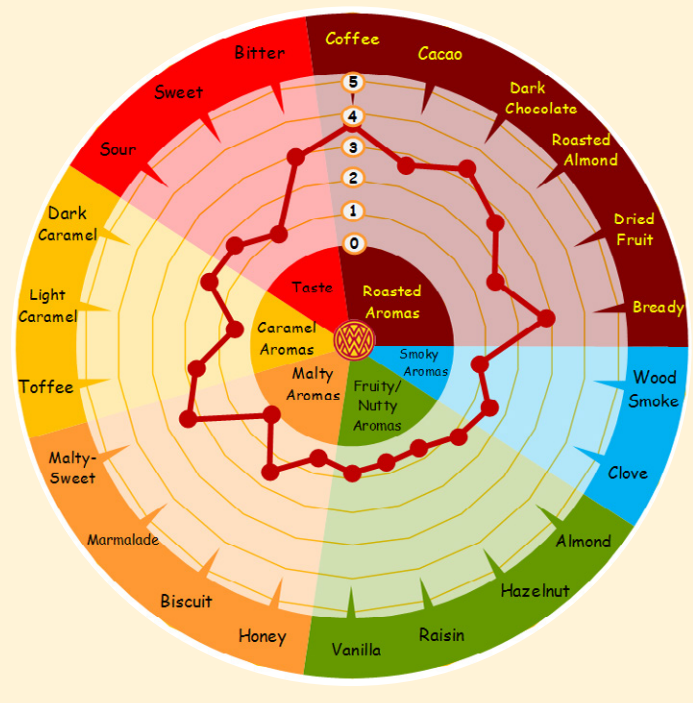


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond