



**WEYERMANN® CARAHELL®**

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

**Sensory properties:** malty-sweet with mild notes of caramel

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- slight color enhancement
- provides malty-aromatic bread-like aromatics

**Recommended quantities:** food industry as required

**Color:** Golden brown  
20,0 – 30,0 EBC | 8,0 – 11,8 Lovibond



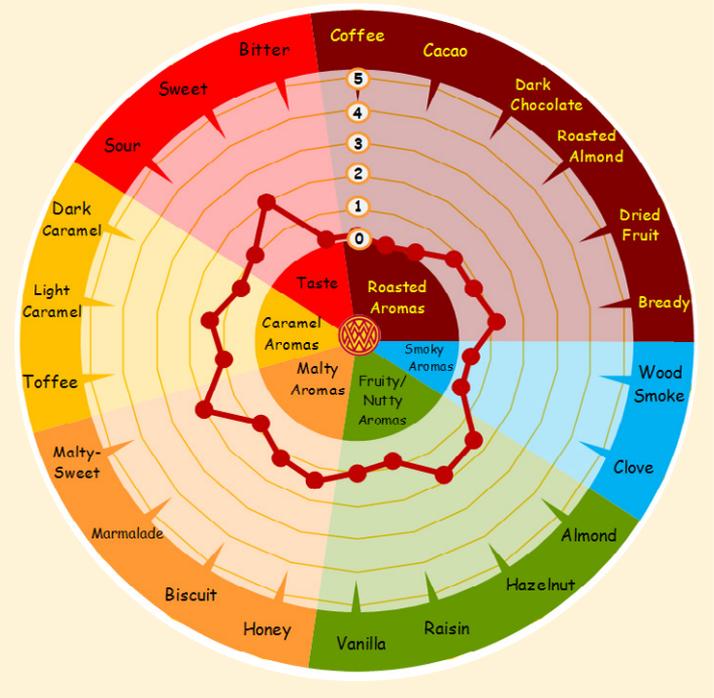
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® CARAHELL®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	20	30	EBC
Color (Lovibond)	8	11.8	Lovibond