



WEYERMANN® CARAMUNICH® TYPE 2

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

Sensory properties: pronounced caramel aroma with pastry notes

Enzymatic activity: none

Use: baking agents and other foods

Result:

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

Recommended quantities: food industry as required

Color: Brown
110 – 130 EBC | 41.9 – 49.5 Lovibond



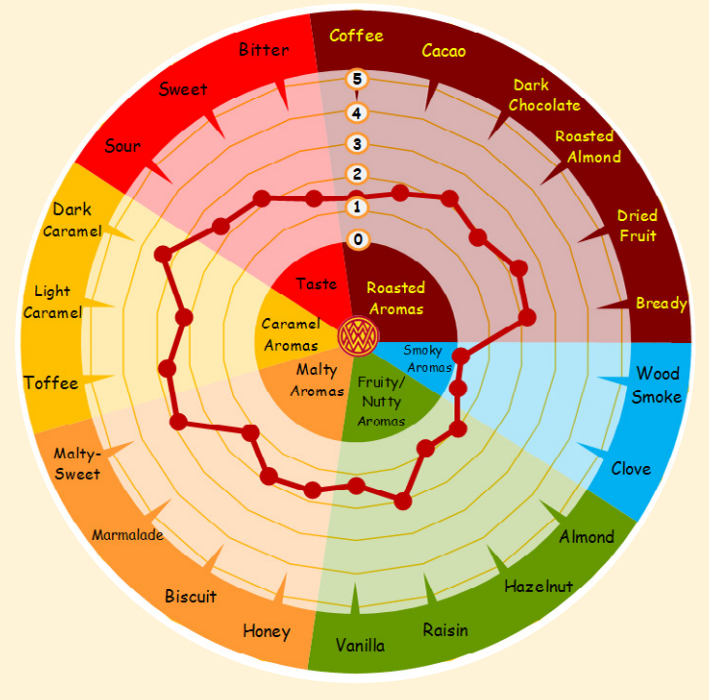
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAMUNICH®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	110	130	EBC
Color (Lovibond)	41.9	49.5	Lovibond