



**WEYERMANN® CARAMUNICH® TYPE 3**

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

**Sensory properties:** pronounced caramel aroma with clear 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

140 – 160 EBC | 53.2 – 60.8 Lovibond

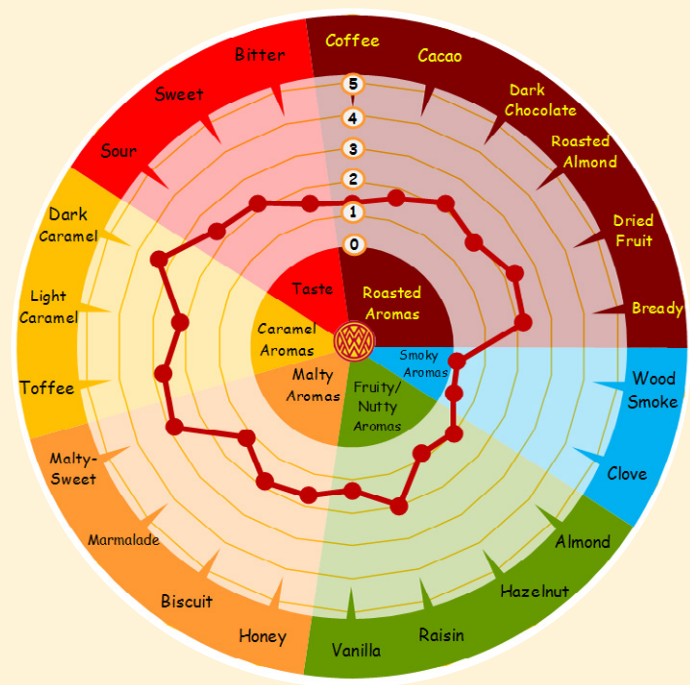


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAMUNICH®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	140	160	EBC
Color (Lovibond)	53.2	60.8	Lovibond