WEYERMANN® CARARED®

A red-brown, caramelized malt from top-quality barley; rich in aromatics.

Sensory properties: malty-sweet taste with notes of caramel, honey, and biscuit

Enzymatic activity: none

Use: baking agents and other foods

Result:

- light, reddish color enhancement
- enhances aroma
- adds malty, bread-like aromas

Recommended quantities: food industry as required

Color: Red brown
40,0 – 60,0 EBC | 15.5 – 23.1 Lovibond

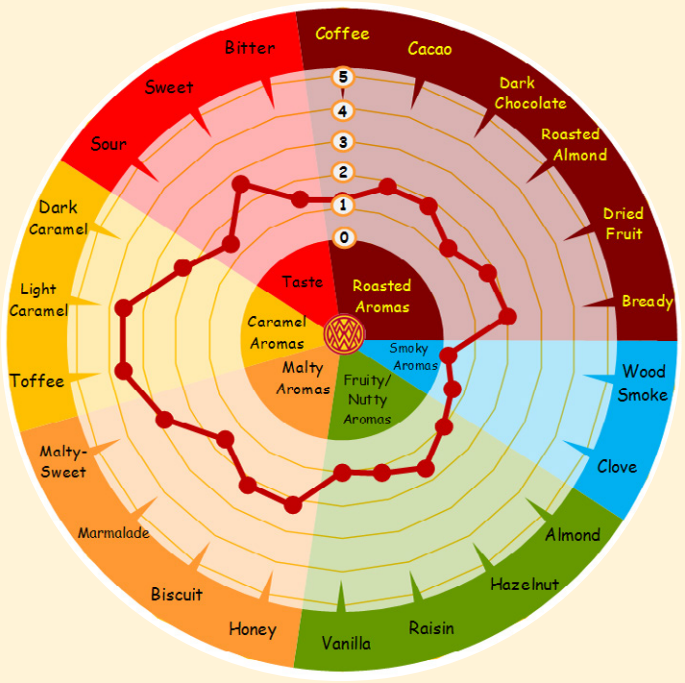
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARARED®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	74		%
Color (EBC)	40	60	EBC
Color (Lovibond)	15.5	23.1	Lovibond

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