



**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



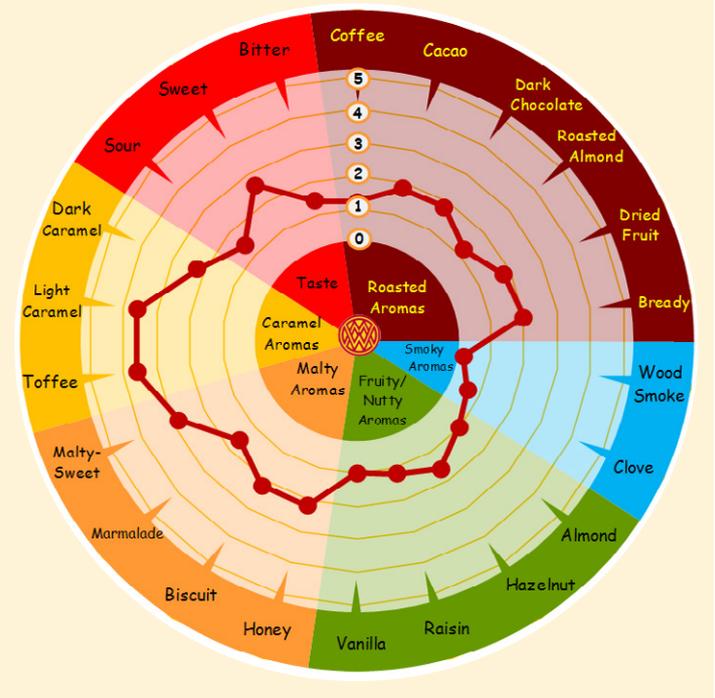
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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