WEYERMANN® CARARYE®

A strongly aromatic, brown, caramelized malt from top-quality rye.

Sensory properties: typical rye-aromatic taste, notes of bread, dark chocolate, coffee and dried fruit

Enzymatic activity: none

Use: baking agents and other foods

Result:

- enhances color
- enhances aroma
- adds earthy notes of pumpernickel and sourdough bread

Recommended quantities: food industry as required

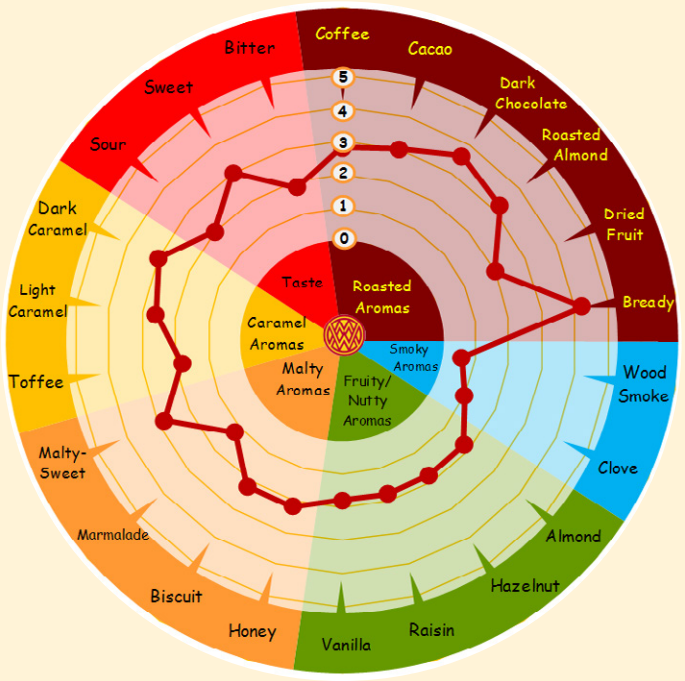
Color: Brown
150 – 200 EBC | 57.0 – 75.9 Lovibond

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® CARARYE®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	74		%
Color (EBC)	150	200	EBC
Color (Lovibond)	57	75.9	Lovibond

CARARYE® is a registered trademark of
Mich. Weyermann® GmbH & C°. KG, Bamberg, Germany.