



WEYERMANN® CARAWHEAT®

An aromatic, brown, caramelized malt from top-quality wheat.

Sensory properties: complex aroma profile, with notes of caramel, almonds, biscuit, and bread

Enzymatic activity: none

Use: baking agents and other foods

Result:

- enhances color
- enhances aroma
- adds intensely bready character

Recommended quantities: food industry as required

Color: Brown
110 – 140 EBC | 41.9 – 53.2 Lovibond

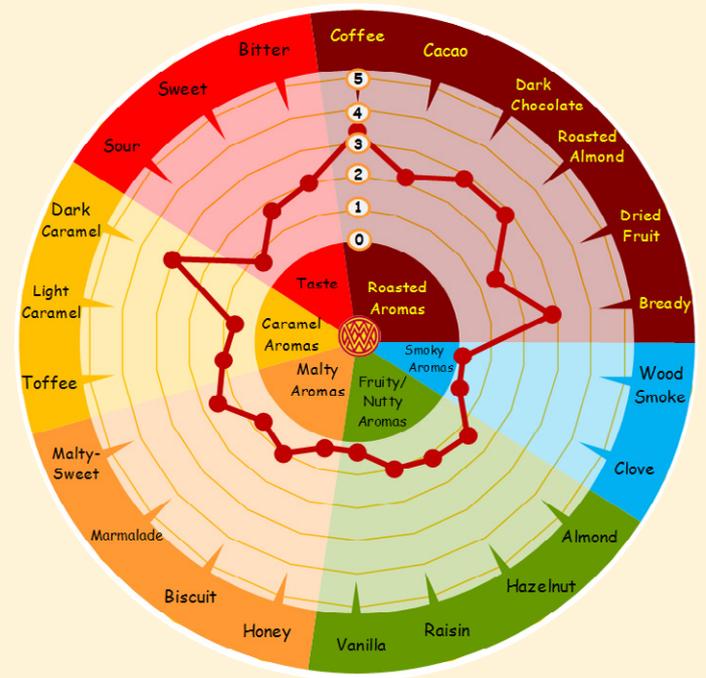


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAWHEAT®



Parameter	Minimum	Maximum	Unit
Moisture content		6,5	%
Extract (dry substance)	68		%
Color (EBC)	110	140	EBC
Color (Lovibond)	41.9	53.2	Lovibond