



**WEYERMANN® CHOCOLATE RYE MALT**

A dark, roasted malt with strong coloring potential. Made from top-quality rye.

**Sensory properties:** notes of bread, chocolate and nuts, as well as mild notes of coffee

**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:** very dark brown  
400 – 700 EBC | 151.3 – 264.4 Lovibond



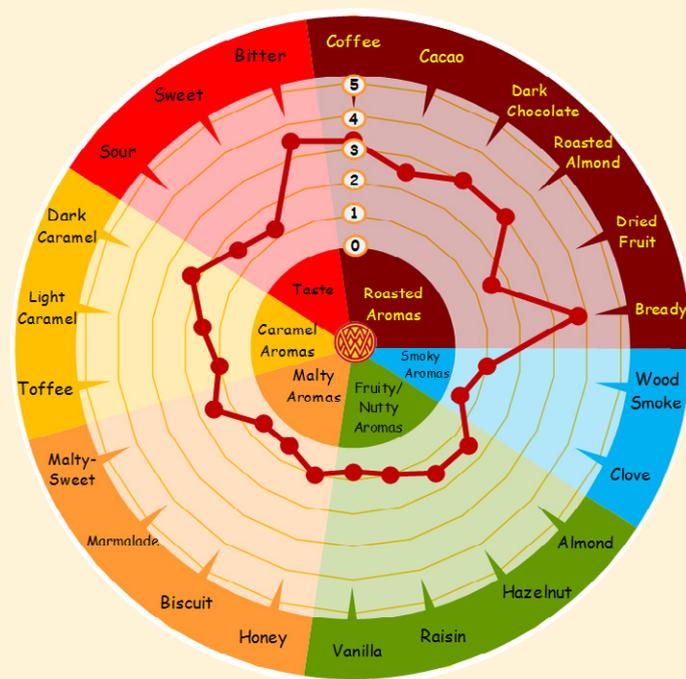
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® Chocolate Rye Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	400	700	EBC
Color (Lovibond)	151.3	264.4	Lovibond