



WEYERMANN® MELANOIDIN MALT

A red-brown, brittle malt from top-quality barley, with extremely well-modified proteins and carbohydrates.

Sensory properties: malty-sweet with aromas of biscuit and honey, as well as slightly sour notes of dried fruit

Enzymatic activity: low

Use: baking agents and other foods

Result:

- enhances color
- enhances aroma

Recommended quantities: Food industry as required

Color: Red brown

60,0 – 80,0 EBC | 23.1 – 30.6 Lovibond



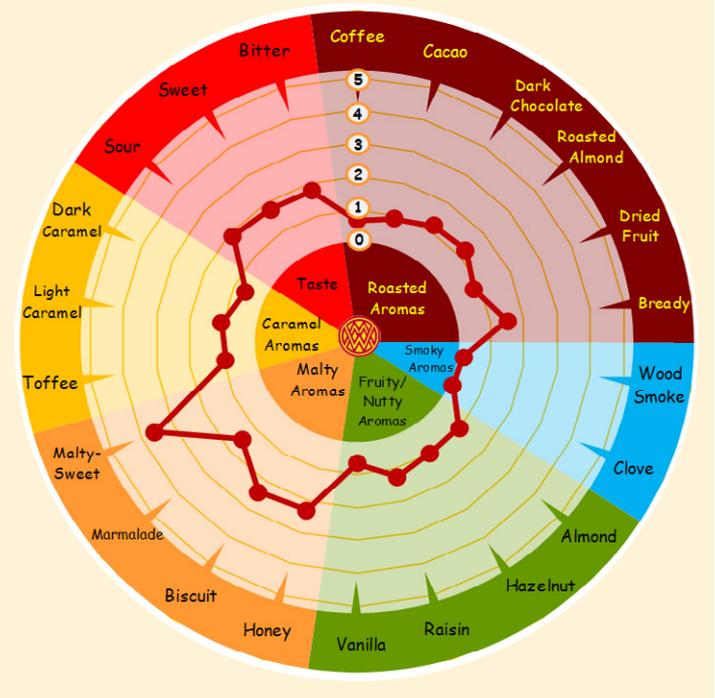
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® Melanoidin Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond