



WEYERMANN® ROASTED MALT EXTRACT (RME)

Weyermann® RME is produced entirely from Weyermann® CARAFA® roasted malt. The Weyermann® RME is vacuum-evaporated to concentrate it. Weyermann® RME is packed hot for sterility. It produces no turbidity and is highly pH-stable.

Weyermann® RME has no E-number. Weyermann® RME is very suitable for coloring of all kinds of food such as bread, pasty, drinks, spirits and pharmaceutical products.

Use: bread, biscuit, snacks, pizza, ice cream, soft drinks, spices, meat and products, fish and products, canned food, sauces

Recommended quantities: food industry as required

Color: 8100 – 8600 EBC | 3054.2 – 3242.7 Lovibond



Shipping units: 11.8-kg, 25kg-plastic cans, 1180-kg container

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 18 months if unopened.

This product is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054,2	3242,7	Lovibond
Specific weight (ME)	80,5	8600	kg/l
pH	3,6	4,9	
Viscosity		1000	m Pa s