



# WEYERMANN® SPECIAL W®

An aromatic, dark brown, caramelized malt from top-quality barley.

**Sensory properties:** notes of raisins, dark caramel, pronounced aromas of nuts, pastries and bread

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- substantial color enhancement
- adds complex and intense notes of bread

**Recommended quantities:** Food industry as required

**Color:** Dark brown

280 – 320 EBC | 106.0 – 121.1 Lovibond

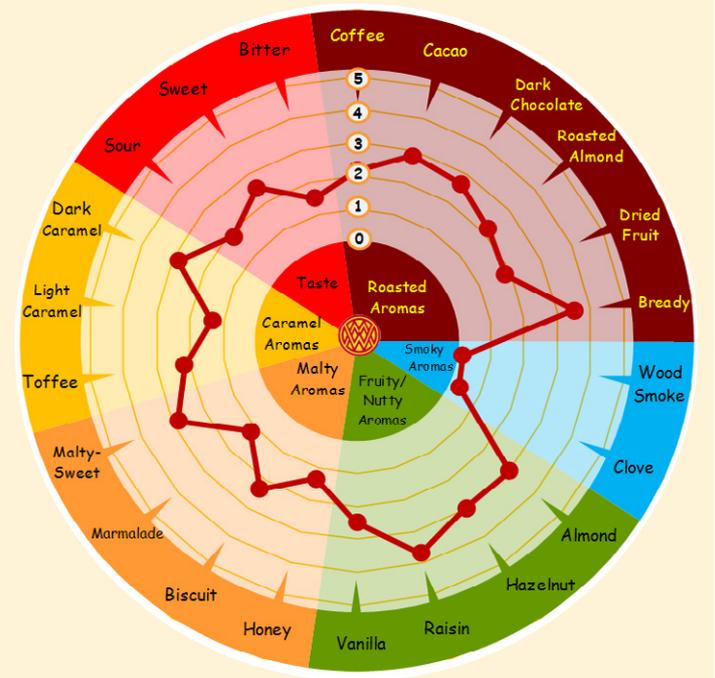


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® SPECIAL W®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	280	320	EBC
Color (Lovibond)	106	121.1	Lovibond