



WEYERMANN® SPELT MALT

A pale, well-modified malt from top-quality spelt.

Sensory properties: characteristic spelt notes, slightly malt-aromatic taste, with mild notes of biscuit and hazelnut

Enzymatic activity: high

Use: baking agents and other foods

Result:

- a baking malt with aromatics
- adds malty bread aromas

Recommended quantities: food industry as required

Color: Light brown
3,0 – 7,0 EBC | 1.6 – 3.1 Lovibond



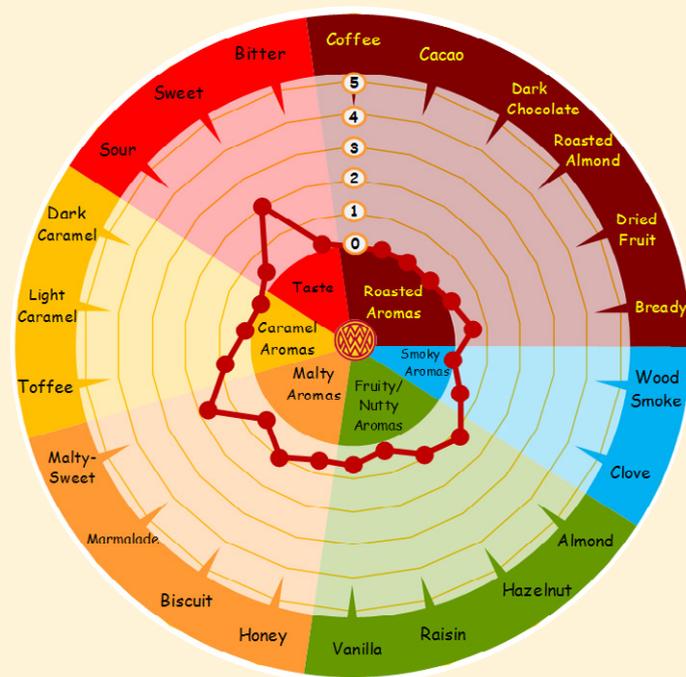
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Spelt Malt



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	79.5		%
Color (EBC)	3	7	EBC
Color (Lovibond)	1.6	3.1	Lovibond
Protein (dry substance)	11	17	%