



WEYERMANN® WHEAT MALT DARK

Aromatic and mild dark wheat malt.
Made from the finest malting quality wheat.

Sensory properties: bread, nut, pastry, honey, toffee and caramel notes

Enzymatic activity: medium

Use: baking agents and other foods

Result:

- slight color enhancement
- aroma amplification
- adds an earthy bread taste

Recommended quantities: food industry as required

Color: Medium brown
15,0 – 20,0 EBC | 6.1 – 8.0 Lovibond

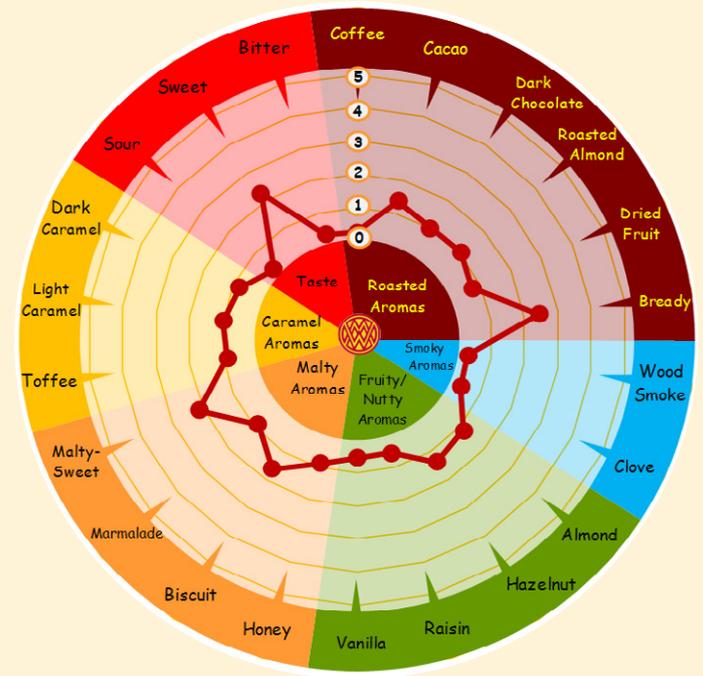


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® Wheat Malt Dark



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	81		%
Color (EBC)	15	20	EBC
Color (Lovibond)	6.1	8	Lovibond
Protein (dry substance)	10.5	14	%
Kolbach Index	37.5	48	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s