

BAKER'S DELICACY
Viking Delicacy Caramel Rye



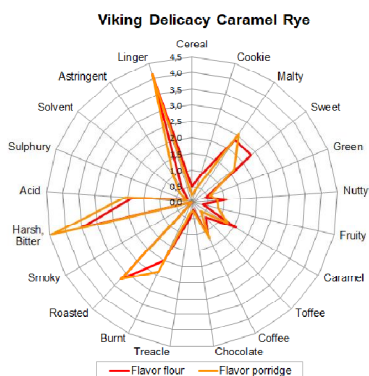
MALT CHARACTER

Viking Delicacy Caramel Rye is an enzymatically inactive rye malt. In the special drying process starch is gelatinized and saccharified within the kernel. It contains no colorings, preservatives or other food additives.

Viking Delicacy Caramel Rye can be used in bakeries to enhance rye flavor and color. Typical dosage rate is max 10%. Viking Delicacy Caramel Rye tunes the color towards gold-red-brown hue within the dosage rate.

FLAVOR CONTRIBUTION

Viking Delicacy Caramel Rye is strong in taste. First flavor notes are somewhat bitter and roasted with somewhat lingering sweet and dark caramel like flavor.



TYPICAL PROPERTIES

Moisture	%	max. 6.0
Color	°EBC	100-300
Color	L*a*b	on request
pH, flour/water mix		4.9
Alpha-amylase	DU	negligible

ALLERGEN INFORMATION

The origin of the raw material is rye, which contains the protein secalin, which has the same allergenic properties as gluten. No other allergens are present in the product.

NUTRITIONAL VALUES

Energy	KJ	1449
Energy	kcal	344
Protein	g	10
Carbohydrates	g	64
of which sugars	g	3
Fat	g	2
Dietary Fiber	g	17
Salt	g	0.02
Sodium	mg	82
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Caramel Rye is produced in Finland (flour) and in Poland (whole grains).

It is available in bulk, big bags and 25 kg bags.

STORAGE AND SAFETY

Malt should be stored in a cool (< 20°C), dry (< 40 RH %) and odorless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

All the used barley varieties are tested and approved for malting and brewing.

Product descriptions are subject to crop changes.