

BAKER'S DELICACY

Viking Delicacy Black Malt

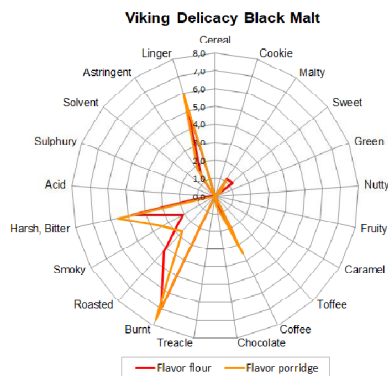


MALT CHARACTER

Viking Delicacy Black Malt is produced by roasting pilsner malt, which results in intense dark brown, almost-black color. Therefore, Viking Delicacy Black Malt can be used to adjust color in baked products and other food applications. Heavy roasting process means Viking Delicacy Black Malt has no enzymatic activity.

FLAVOR CONTRIBUTION

The flavor of Viking Delicacy Black Malt is strongly roasted and burnt.



NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1459
Energy	kcal	347
Protein	g	12
Carbohydrates	g	57
of which sugars	g	<1
Fat	g	3
Dietary Fiber	g	24
Salt	g	0.02
Sodium	mg	89
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Black Malt is produced in Finland and Poland and available as whole grains in 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 certificates are permitted locally.

No GMO raw materials are used.

Suitable for Vegan nutrition.

Varieties used are tested to promote good behaviour for malting and distilling.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subjectable to crop changes.

TYPICAL PROPERTIES

Moisture	%	max. 5.0
Color	°EBC	1300–1500
Color	L*a*b	on request
pH, flour/water mix		4.8
Alpha-amylase	DU	negligible

ALLERGEN INFORMATION

The product raw material is barley, which contains the protein hordein, which has the same allergenic properties as gluten. No other allergens are present in the product.