

BAKER'S DELICACY

# Viking Delicacy Caramel Wheat



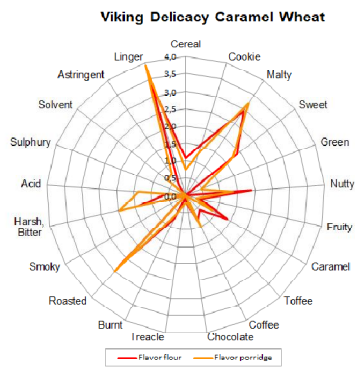
## MALT CHARACTER

Viking Delicacy Caramel Wheat is made from green wheat malt by roasting resulting in high degree of caramelization. Viking Delicacy Caramel Wheat is suitable for color adjustment and flavor enhancement when used as flour but can also be used as whole malt in e.g. seed breads. If used as whole, Viking Delicacy Caramel Wheat should be soaked or boiled before to avoid hard kernels in finished product. The enzyme activity of this malt is negligible.

Maillard products formed in the roasting process add color and a range of roasted flavors.

## FLAVOR CONTRIBUTION

Caramel Wheat has sweet, malty, bready, caramel has dark toast flavor.



## TYPICAL PROPERTIES

Moisture	%	max. 6.0
Color	°EBC	100 ± 50
Color	L*a*b	on request
pH, flour/water		5.1
Alpha-amylase	DU	negligible

## ALLERGEN INFORMATION

The origin of the raw material is wheat, which contains gluten. No other allergens are present in the product.

## NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1540
Energy	Kcal	360
Protein	g	15
Carbohydrates	g	66
of which sugars	g	4
Fat	g	2
Dietary Fiber	g	10
Salt	g	0.02
Sodium	mg	74
Ash	g	2

## PRODUCTION AND PACKAGING

Viking Delicacy Caramel Wheat is produced in Poland and 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.

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

Product descriptions are subject to crop changes.