

BAKER'S DELICACY

# Viking Delicacy Chocolate Light

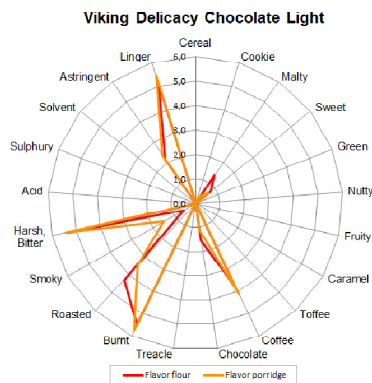


## MALT CHARACTER

Viking Delicacy Chocolate Light is produced by roasting pilsner malt. It has a light brown color after milling and can be used to adjust color in baked products and other food applications. The amylolytic activity of Viking Delicacy Chocolate Light is negligible.

## FLAVOR CONTRIBUTION

Viking Delicacy Chocolate Light has roasted aroma and flavor which is reminiscent of coffee.



## TYPICAL PROPERTIES

Moisture	%	max. 5.0
Color	°EBC	350-450
Color	L*a*b	on request
pH, flour/water mix		4.9
alfa-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.

## NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1499
Energy	kcal	356
Protein	g	10
Carbohydrates	g	66
of which sugars	g	<1
Fat	g	2
Dietary Fiber	g	20
Salt	g	0.01
Sodium	mg	59
Ash	g	2

## PRODUCTION AND PACKAGING

Viking Delicacy Chocolate Light is available from Poland as whole grains 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 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 subject to crop changes.