

BAKER'S DELICACY

# Viking Delicacy Dextrin

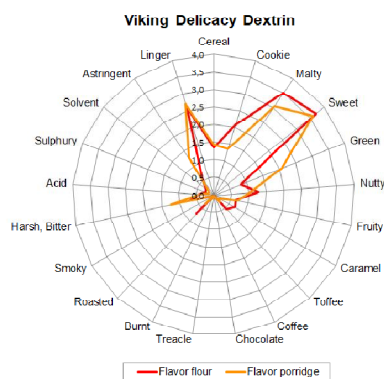


## MALT CHARACTER

Viking Delicacy Dextrin malt has an outstanding and unique flavor after going through tailored steeping and germination conditions and prolonged multi-step kilning program. The amylolytic activity of this dextrin-type malt is modest.

## FLAVOUR CONTRIBUTION

Viking Delicacy Dextrin has a lingering sweet malty taste with some fruitiness and cookie-like flavors.



## TYPICAL PROPERTIES

Moisture	%	max. 6.5
Color	°EBC	10–16
Color	L*a*b	on request
pH, flour/water mix		5.5
Alpha-amylase	DU	20-30

## 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	1523
Energy	kcal	361
Protein	g	9
Carbohydrates	g	69
of which sugars	g	12
Fat	g	2
Dietary Fiber	g	13
Salt	g	0.01
Sodium	mg	32
Ash	g	2

## PRODUCTION AND PACKAGING

Viking Delicacy Dextrin is produced in Finland and available as whole grain or flour in bulk, big bags or 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.

Kosher certified.

No GMO raw materials are used.

Suitable for Vegan nutrition.

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 subjectable to crop changes.