

BAKER'S DELICACY

Viking Delicacy Gold

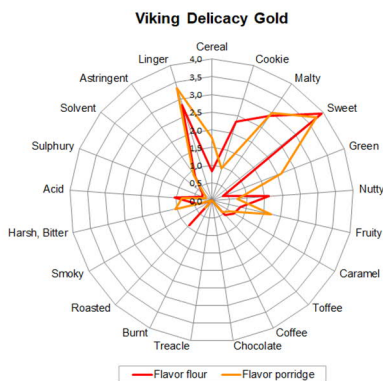


MALT CHARACTER

Viking Delicacy Gold is an enzymatically inactive light brown malt flour. It is produced of 100% pure barley malt and has a distinct malty flavor. In the process starch is gelatinized and saccharified which results in noticeable sweetness. As such it can be used to enhance flavor and to promote golden color in baked goods.

FLAVOR CONTRIBUTION

Flavor of Viking Delicacy Gold is sweet and malty with caramel, toffee and nutty notes.



TYPICAL PROPERTIES

Moisture	%	max. 7.5
Color	°EBC	10 ± 5
Color	L*a*b	on request
pH, flour/water mix		5.5
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.

NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1480
Energy	kcal	350
Protein	g	10
Carbohydrates	g	65
of which sugars	g	12
Fat	g	2
Dietary Fiber	g	15
Salt	g	0.01
Sodium	mg	37
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Gold is produced in Finland (flour or whole grains) and available 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.

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.