

BAKER'S DELICACY

# Viking Delicacy Golden Active

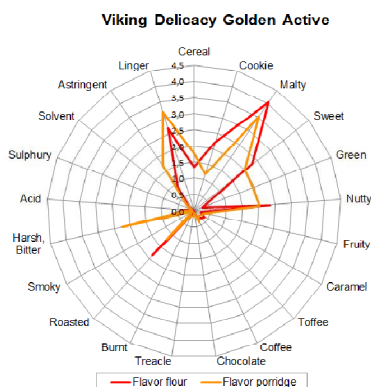


## MALT CHARACTER

Viking Delicacy Golden Active is enzymatically active light brown malt flour malted from 2-row spring barley. Special malting and kilning program produces a high degree of modification and promotes malty flavor and golden color. As an active malt, its amylolytic power needs to be considered.

## FLAVOR CONTRIBUTION

Viking Delicacy Golden Active provides sweet malty and nutty flavors.



## TYPICAL PROPERTIES

Moisture	%	max. 7.5
Color	°EBC	10 ± 5
Color	L*a*b	on request
pH, flour/water mix		5.8
Alpha-amylase	DU	35-45

## 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	1520
Energy	kcal	360
Protein	g	10
Carbohydrates	g	69
of which sugars	g	6
Fat	g	2
Dietary Fiber	g	14
Salt	g	0.01
Sodium	mg	29
Ash	g	2

## PRODUCTION AND PACKAGING

Viking Delicacy Golden Active is produced in Finland (whole grains, flour) and in Poland (whole grains).

Viking Delicacy Golden Active is 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.

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.