

BAKER'S DELICACY

Viking Delicacy Pale

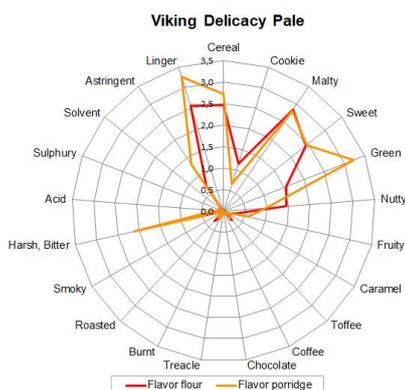


MALT CHARACTER

Viking Delicacy Pale is an enzymatically active malt. Kilning program the final air-on temperature is typically 80-85°C. The malt has a very light color and due to its amylolytic activity it can be used in small quantities to improve loaf structure, crust color and dough fermentability.

FLAVOUR CONTRIBUTION

Viking Delicacy Pale flavor is usually described as slightly nutty, cereal and sweet.



TYPICAL PROPERTIES

Moisture	%	max. 5.0
Color	°EBC	3-4.5
Color	L*a*b	on request
pH, flour/water mix		5.9
Alpha-amylase	DU	min. 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	1499
Energy	kcal	355
Protein	g	9
Carbohydrates	g	66
of which sugars	g	7
Fat	g	2
Dietary Fiber	g	17
Salt	g	0.01
Sodium	mg	34
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Pale Malt is produced in Finland (whole grains, flour) and in Poland (whole grains).

As a standard malt, it 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.