

BAKER'S DELICACY

Viking Delicacy Pale Rye

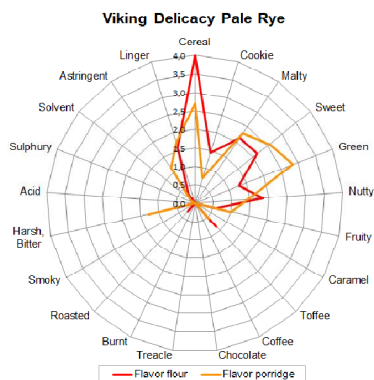


MALT CHARACTER

Viking Delicacy Pale Rye is enzymatically active, malted rye. This malt has gone through a special steeping, germination and kilning programs to promote high amylolytic activity. As such, Viking Delicacy Pale Rye is well-suited for adjusting falling number or improving sourdough development.

FLAVOUR CONTRIBUTION

Viking Delicacy Pale Rye provides a distinctive rye taste with some maltiness, sweetness and nuttiness.



TYPICAL PROPERTIES

Moisture	%	max. 7.0
Color	°EBC	max. 10
Color	L*a*b	on request
pH, flour/water mix		5.8
Alpha-amylase	DU	min 30

ALLERGEN INFORMATION

The origin of the raw material is rye, which contains the protein secalin, which has the same allergenic properties as gluten. No other allergens are present in the product.

NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1447
Energy	kcal	343
Protein	g	9
Carbohydrates	g	66
of which sugars	g	6
Fat	g	2
Dietary Fiber	g	16
Salt	g	0.01
Sodium	mg	26
Ash	g	1

PRODUCTION AND PACKAGING

Viking Delicacy Pale Rye is available from Finland (flour, whole grains) and Poland (whole grains) 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 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 subjectable to crop changes.