

BAKER'S DELICACY

Viking Delicacy Red Ale



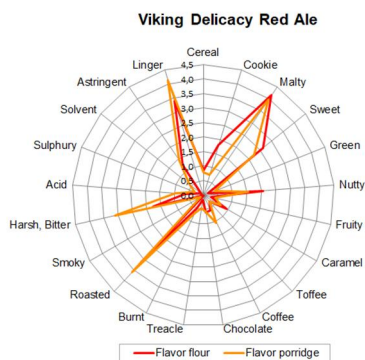
MALT CHARACTER

Viking Delicacy Red Ale is an aromatic malt for diverse uses, e.g. to enhance color and aroma. A special malting program ensures the strong character and reddish hue in water.

Viking Delicacy Red Ale has some amylolytic activity, but the activity is clearly lower than in most active malts.

FLAVOR CONTRIBUTION

Viking Delicacy Red Ale is a highly aromatic malt with nutty flavors. It has a hint of acidity but is not sour.



TYPICAL PROPERTIES

Moisture	%	max. 5.0
Color	°EBC	70 ± 5
Color	L*a*b	on request
pH, flour/water mix		5.2
Alpha-amylase	DU	10–20

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 INFORMATION

(AVERAGE/100G)

Energy	KJ	1501
Energy	kcal	356
Protein	g	9
Carbohydrates	g	66
of which sugars	g	4
Fat	g	3
Dietary Fiber	g	16
Salt	g	0.02
Sodium	mg	80
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Red Ale is produced in Finland and Poland and 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 certificates are permitted locally.

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.

Last update: 07.01.2019