

BAKER'S DELICACY

Viking Delicacy Red Caramel

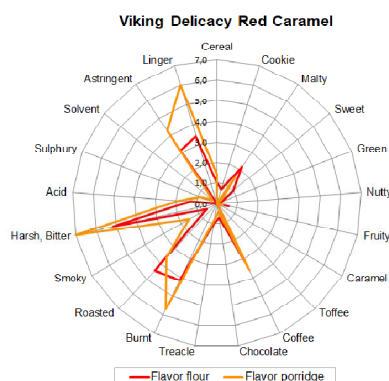


MALT CHARACTER

Viking Delicacy Red Caramel is made from stewed green malt by roasting. Perfect for adding red hues to bakery products. The color of milled Viking Delicacy Red Caramel is reddish brown. The amylolytic activity of Viking Delicacy Red Caramel is negligible. Maillard products formed in the roasting process can act as antioxidants and make this malt highly aromatic.

FLAVOR CONTRIBUTION

Viking Delicacy Red Caramel has rich roasted aroma with coffee notes.



TYPICAL PROPERTIES

Moisture	%	max. 6.0
Color	°EBC	400 ± 50
Color	L*a*b	on request
pH, flour/water mix		4.3
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	1474
Energy	kcal	350
Protein	g	11
Carbohydrates	g	61
of which sugars	g	<0.2
Fat	g	3
Dietary Fiber	g	18
Salt	g	0.02
Sodium	mg	88
Ash	g	2

PRODUCTION AND PACKAGING

Viking Delicacy Red Caramel is produced in Poland and available as whole grains 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 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.