

BAKER'S DELICACY

# Viking Delicacy Roasted Barley



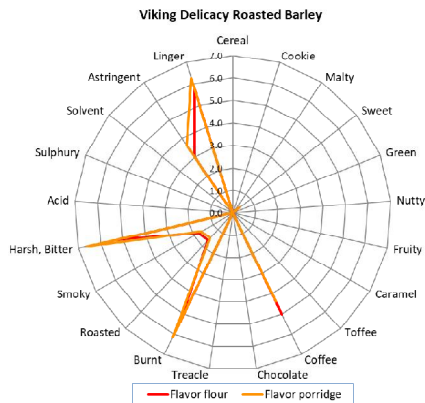
## MALT CHARACTER

Viking Delicacy Roasted Barley is produced by roasting highest quality malting barley grains. The roasting process is similar to that of Black Malt with extra care taken to not burn the grain. Final temperature is more than 200°C.

Viking Delicacy Roasted Barley is used in dark bakery products, mainly for its strong coloring ability and roasted flavor.

### FLAVOR CONTRIBUTION

The flavor of Roasted Barley is harsh and bitter. Taste profile is burnt, coffee and a bit smoky.



## TYPICAL PROPERTIES

|                     |       |            |
|---------------------|-------|------------|
| Moisture            | %     | max. 5.0   |
| Color               | °EBC  | min. 900   |
| Color               | L*a*b | on request |
| pH, flour/water mix |       | 4.5        |
| 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   | 1467 |
| Energy          | kcal | 348  |
| Protein         | g    | 13   |
| Carbohydrates   | g    | 58   |
| of which sugars | g    | <0.2 |
| Fat             | g    | 2    |
| Dietary Fiber   | g    | 22   |
| Salt            | g    | 0.02 |
| Sodium          | mg   | 65   |
| Ash             | g    | 2    |

## PRODUCTION AND PACKAGING

Viking Delicacy Roasted Barley is produced in Poland and it is available in big bags and 25 kg bags.

## STORAGE AND SAFETY

Roasted barley 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 products 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.