

BAKER'S DELICACY

# Viking Delicacy Smoked Wheat



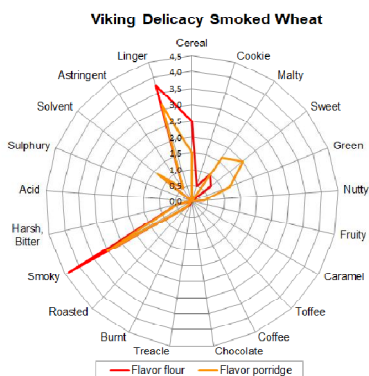
## MALT CHARACTER

Viking Delicacy Smoked Wheat is an enzyme active wheat malt with light color that can be used in small amounts (2-5 % of flour) for easier dough processing, improved loaf structure and crust color. In wheat bread baking, Viking Delicacy Smoked Wheat gives softer and more plastic doughs and improved leavening.

Viking Delicacy Smoked Wheat is produced by using oak from unique, natural areas located in the north-east of Poland. Smoke from oak gives the malt its specific and delicate aroma.

## FLAVOR CONTRIBUTION

In wheat bread baking, Viking Delicacy Smoked Wheat gives a pleasant sweetness without added sugar and a slightly smoky flavor.



## TYPICAL PROPERTIES

Moisture	%	max. 9.0
Color	°EBC	max 10
Color	L*a*b	on request
pH, flour/water mix		5.7
Alpha-amylase	DU	10-30

## ALLERGEN INFORMATION

The origin of the raw material is wheat, which contains gluten. No other allergens are present in the product.

## NUTRITIONAL VALUES (AVERAGE/100G)

Energy	KJ	1490
Energy	Kcal	350
Protein	g	12
Carbohydrates	g	67
of which sugars	g	2
Fat	g	2
Dietary Fiber	g	11
Salt	g	0.01
Sodium	mg	59
Ash	g	1

## PRODUCTION AND PACKAGING

Viking Delicacy Smoked Wheat is produced in Poland and available as whole grains. 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 wheat 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.