

BAKER'S DELICACY
Viking Delicacy Pale Wheat

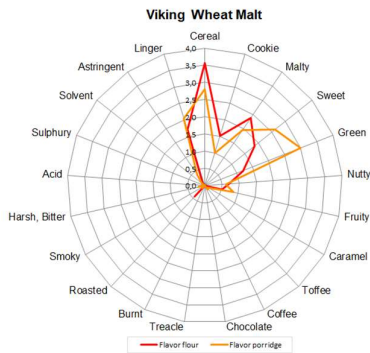


MALT CHARACTER

Viking Delicacy Pale Wheat is an enzymatically active, malted wheat. The malting process is similar as for enzyme active barley malt, with a final air-on temperature of around 72–80°C. Viking Delicacy Pale Wheat is well-suited for adjusting falling number or improving sourdough development in wheat baking.

FLAVOR CONTRIBUTION

Viking Delicacy Pale Wheat provides a pure cereal flavor with some maltiness and green (nutty) notes. Viking Delicacy Pale Wheat lacks the bitter notes often connected with enzyme active barley malts.



TYPICAL PROPERTIES

Moisture	%	max. 6.0
color	°EBC	3.5–6.5
Color	L*a*b	On request
pH, flour/water mix		6.1
Alpha amylase	DU	20–40

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	1500
Energy	Kcal	355
Protein	g	12
Carbohydrates	g	65
of which sugars	g	2
Fat	g	3
Dietary Fiber	g	11
Salt	g	0.01
Sodium	mg	120
Ash	g	2

PRODUCTION AND PACKAGING

Wheat Malt 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 granted locally.

No GMO raw materials are used.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.