



# BAKING MALT DARK

## OVERVIEW

Looking to add a natural dark colour and a rich, malt flavour to your brown breads? Baking Malt Dark is the perfect ingredient for you! This versatile product is ideal for all types of brown bread and can even be used as a substitute for caramel. Its low viscosity makes it easy to handle and dose, ensuring consistent results every time. So why wait? Begin incorporating Baking Malt Dark into your recipes and elevate the flavour and appearance of your brown breads!

Don't miss out on the opportunity to produce top-quality bread – [get in touch with us here](#) to learn more about our malt extract and start enjoying its many benefits!

## INGREDIENTS

roasted extract from malted and mashed BARLEY concentrate

## PACKAGING

Code	Size	Type	Palletisation
266311	14 kg	Can	
266312	1100 kg	Tank	

## NUTRITIONAL INFORMATION

### Type

Energy (kJ)	1,100.00
Energy (kcal)	260.00
Fat (g)	<0.5
Carbohydrate (g)	59.00
of which saccharides (g)	25.00
Protein (g)	5.50
Sodium (g)	<0.5
corresponds to approx (g salt)	1.40



### STORAGE

Recommended 10 -18 °C



### SHELF LIFE

540 days



### TYPE

Liquid



### ALLERGENS

Gluten (barley)



### CATEGORY

Malt & Wort



### FINISHED PRODUCT

Baguette, Rye bread, Tin bread



### BRANDS

Aromatic