



# BAKING MALT LIGHT

## OVERVIEW

An ideal malt extract for french bread and crusty loaves, the baked item will have the a nice colour and crust. Depending on the dosage the flavour will also be enhanced. The product can be applied in crackers, cereals and snacks. It is also an excellent ingredient in the production of rusks in substitution of sugar.

## INGREDIENTS

Extract from malted and mashed organic BARLEY, concentrate., water

## PACKAGING

| Code   | Size    | Type | Palletisation |
|--------|---------|------|---------------|
| 266213 | 14 kg   | Can  |               |
| 266211 | 1100 kg | Tank |               |

## NUTRITIONAL INFORMATION

| Type                           | Value    |
|--------------------------------|----------|
| Energy (kJ)                    | 1,250.00 |
| Energy (kcal)                  | 290.00   |
| Fat (g)                        | <0.5     |
| of which saturated (g)         | 0.00     |
| Carbohydrate (g)               | 68.00    |
| of which saccharides (g)       | 35.00    |
| Protein (g)                    | 4.50     |
| Sodium (g)                     | <0.5     |
| corresponds to approx (g salt) | 0.02     |



### STORAGE

Recommended 10 -18 °C



### SHELF LIFE

365 days



### TYPE

Liquid



### ALLERGENS

Gluten (barley)



### CATEGORY

Malt & Wort



### FINISHED PRODUCT

Baguette, Rye bread, Tin bread



### BRANDS

Aromatic