



BAKING MALT LIGHT

OVERVIEW

Looking to add a touch of authenticity to your French and crusty bread? Our malt extract is the perfect ingredient to achieve continental bread's traditional colour and crust. Not only will it enhance the flavour of your baked goods, but it can also be used as a sugar substitute in the production of rusks. With our malt extract, you'll be able to create bakery-worthy bread!

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

extract from malted and mashed barley concentrate

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