



## BAKING WORT

### OVERVIEW

Looking to add a rich, roasted malt flavour and a beautiful reddish-brown colour to your dark breads? Baking Wort is the perfect ingredient for you! This versatile product is perfect for all sorts of festive breads and is known for its strong, sweet malt flavour. Its low viscosity also makes it easy to handle and dose, ensuring that you get consistent results every time. So why wait? Start using Baking Wort today and add a touch of depth and authenticity to your dark 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
266410	14 kg	Can	
266412	1100 kg	Tank	

# NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,200.00
Energy (kcal)	290.00
Fat (g)	<0.5
of which saturated (g)	<0.5
Carbohydrate (g)	66.00
of which saccharides (g)	32.00
dietary fiber (g)	1.50
Protein (g)	5.00
Sodium (g)	<0.5
corresponds to approx (g salt)	0.25



## 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