



## ORGANIC BAKING MALT LIGHT

### OVERVIEW

Looking for a way to add a touch of authenticity to your French and crusty loaves? Our Organic Baking Malt Special is the perfect solution. This malt extract helps you achieve the traditional colour and crust of continental bread, and depending on the dosage, it can also enhance the flavour of your baked goods. In addition to being an excellent ingredient for bread, Organic Baking Malt Special can also be used in crackers, cereals, and snacks. And because it's produced according to the regulations of the European Union's EEC 2092/91 on organic production, you can trust that you're using a high-quality and natural product. So why wait? Start using our Organic Baking Malt Special today and take your breads to the next level!

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 organic BARLEY, concentrate.

## PACKAGING

Code	Size	Type	Palletisation
266810	14 kg	Can	
266812	1000 kg	Tank	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	310.00
Fat (g)	<0.5
of which saturated (g)	<0.5
Carbohydrate (g)	72.00
of which saccharides (g)	53.00
dietary fiber (g)	<0.5
Protein (g)	5.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.10



### STORAGE

Recommended 10 -18 °C



### SHELF LIFE

365 days



### TYPE

Liquid



### ALLERGENS

Gluten (barley)



### CATEGORY

Malt & Wort



### INGREDIENT FEATURES

Organic



### FINISHED PRODUCT

Baguette, Rye bread, Tin bread



### BRANDS

Aromatic



### FUNCTION

Flavouring