



ORGANIC BAKING MALT DARK SPECIAL

OVERVIEW

Organic Baking Malt Dark Special gives a natural dark colour to brown bread and provides the bread with a rich malt flavour. It is an ideal substitute for caramel and can also be applied in chocolate cakes to boost the colour.

PACKAGING

Code	Size	Type	Palletisation
267910	14 kg	Can	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,174.00
Energy (kcal)	276.00
Fat (g)	0.00
Carbohydrate (g)	64.00
of which sugar (g)	32.00
dietary fiber (g)	<1
Protein (g)	4.80
Salt (g)	0.00



STORAGE

Unopened package: max
22°C. Opened package: cool,
max 15°C.



SHELF LIFE

540 days



TYPE

Liquid



ALLERGENS

Gluten (barley)



CATEGORY

Malt & Wort



INGREDIENT FEATURES

Organic



FINISHED PRODUCT

Baguette, Brownie, Rye bread
, Tin bread



BRANDS

Aromatic



FUNCTION

Flavouring