



BAKERY INGREDIENTS SINCE 1904

Aromatic products

MALT & WORT

Aromatic
A brand by Bakels

HIGH QUALITY MALTS

Our range of quality malts is based on pure barley, rye or wheat, that has been harvested in northern Scandinavia.

In addition to a rich taste, the malts also give a nice color to the baked products. In our range you will find several different types of malts in both liquid and powder form. Choose between light, sweet and mild to dark, powerful and robust.

Malt products promote the fermentative process, by nourishing the yeast so that sugar does not need to be added to the dough. Furthermore, malt retains moisture in the crumb, which improves the freshness and prolongs the shelf life of your baked products.

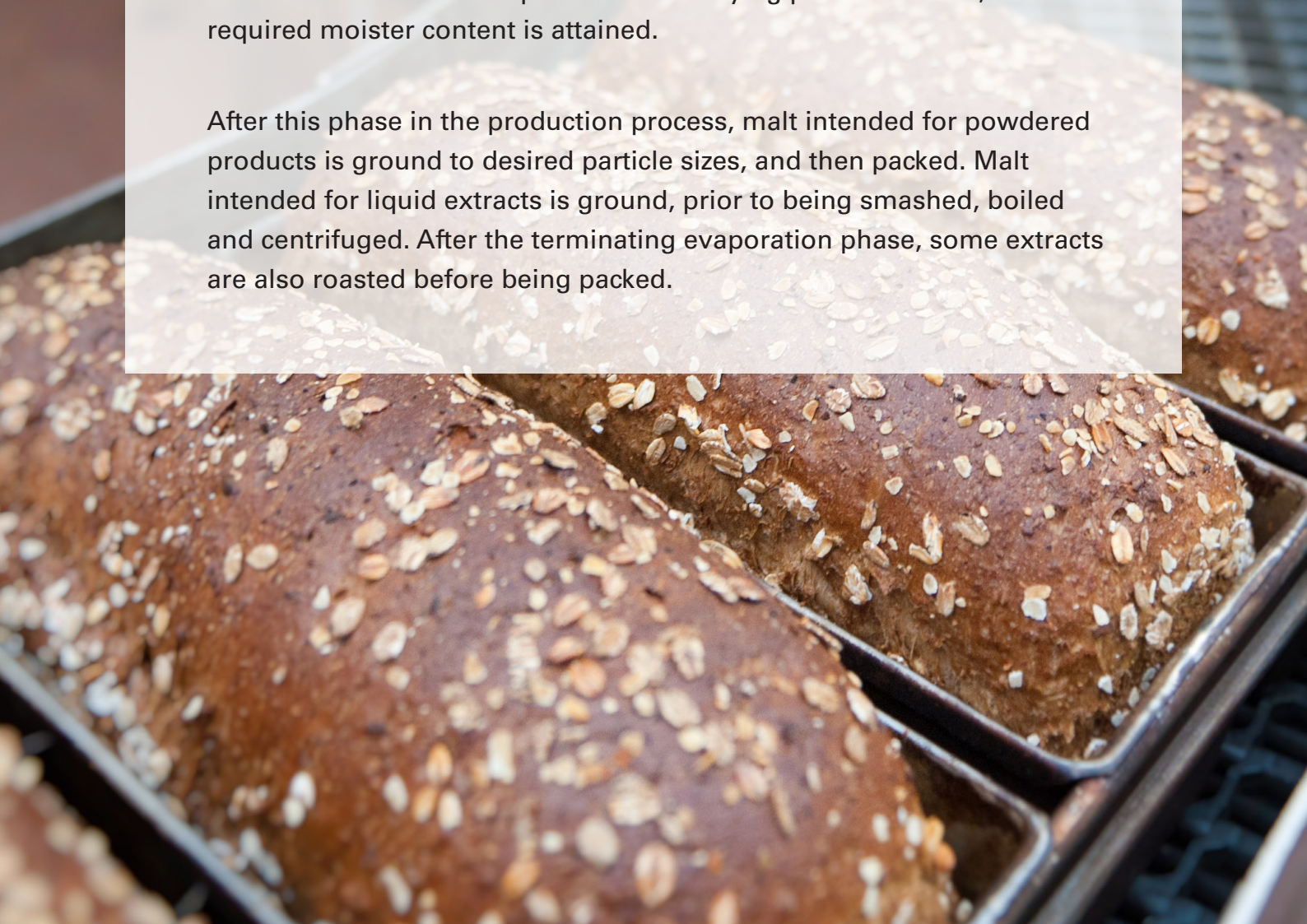
**RICH TASTE AND
APPEALING COLOUR**



Did you know this about Aromatic Malt?

The production process of making our Malt products is complicated and takes 7-13 days. Fresh raw grains are washed and soaked for a period of time to soften the grains and begin germination. A constant moisture is held for 4-5 days to promote growth of the germ. The "green malt" is then dried at various temperatures for varying periods of time, until the required moisture content is attained.

After this phase in the production process, malt intended for powdered products is ground to desired particle sizes, and then packed. Malt intended for liquid extracts is ground, prior to being smashed, boiled and centrifuged. After the terminating evaporation phase, some extracts are also roasted before being packed.



PRODUCT RANGE

LIQUID EXTRACT

BAKING MALT LIGHT

Art nr: 266213 14 kg can,
266211 1100 tank

ORGANIC BAKING MALT LIGHT

Art nr: 266810 14 kg can,
266811 1000 kg tank

ORGANIC

BAKING WORT

Art nr: 266410 14 kg can,
266412 1100 kg tank

DARK MALT

Art nr: 266311 14 kg can,
266312 1100 kg tank

ORGANIC DARK MALT

Art nr: 2679 14 kg can

ORGANIC

POWDER

RYE MALT POWDER

Art nr: 267512 25 kg bag

ORGANIC RYE MALT POWDER

Art nr: 268210 25 kg bag

ORGANIC

RYE MALT POWDER FINE

Art nr: 267310 25 kg bag

DIASTATIC MALTS

Malt can be diastatic, i.e., have enzymatic power, or non-diastatic. Diastatic malts contain natural enzymes, which decompose the starch to sugar. They are used for pre doughs, like sourdough, in order to accelerate the fermentative process. The diastatic power is different in different malt products and has to be considered when choosing the appropriate malt for your application.

Our Team of Technical Experts are here to guide you in your choice of product suitable for your unique needs.



DIASTATIC MALTS

- Enzymatic malt
- Converts starches to sugars
- Creates food for yeast
- Improves loaf volume, texture and flavour

NON-DIASTATIC MALTS

- No enzyme functionality
- Used mainly for colour and aroma
- From light golden crust to dark brown

This is why you should choose

AROMATIC MALT PRODUCTS



- Rich flavours (from mild and sweet to dark and strong)
- Provides a nice appetizing colour
- Improves the baking result considering volume, moist and freshness
- The enzymatic activity boosts the fermentative process
- Moisture is maintained, which improves durability and perceived freshness in baked product
- Adds fibre, vitamins and minerals to finished product
- Natural origin of pure barley, rye or wheat
- Exists in both liquid and powder
- Could be used in a wide variety of applications
- Organic alternatives are available

*Read more and get inspired
on our website.*

www.bakelssweden.se



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Bakels Sweden AB | Box 13099 | 402 52 Gothenburg, Sweden
+46 (0)31 755 35 00 | export@bakelssweden.se | www.bakelssweden.se/en | [@bakels.sweden](https://www.instagram.com/bakels.sweden)