

Malt Extract, dry without Diastase, dark

Description	Malt extract is a wholly natural hot water extract of malt and barley. It is an ideal flavour, colour and sweetener in its own right or to replace refined products. Malt Extract can also be used as a body agent, sheen producer or texture modifier.
Appearance	dark brown, homogeneous powder
Smell and taste	malty, slight bitter, slight caramel taste

Advantages	<ul style="list-style-type: none">- wholly natural- source of nutrients and of fermentable sugars, sweetener, vitamins & minerals- it may be used as a flavour, flavour enhancer, natural colouring or colour enhancer- contains active enzymes: is able to convert starch into sugars.- helps fermentation, improve structure and crust colour and extend shelf-life- Because of its good malty taste, unpleasant tasting components can be made palatable.
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Application	Biscuits, Breads, Grissini, Crackers, Confectionery, Dairy products, Pharmaceuticals
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Composition	Barley, Malted Barley, Colouring sugar E150 and emulsifier Sunflower lecithin E322
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Nutritional values	100 g of powder contain	
	proteins	4.5 g
	carbohydrates	91.6 g
	fat	0.2 g
	minerals	1.7 g
	water	max. 3.0 g
	energy	1641 kJ

Packaging	<ul style="list-style-type: none">- 550 kg Big Bag- 5 kg, 20 kg and 25 kg Paper-bag with PE-Inlay
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Storage	in a cool and dry place (10 - 25°C, 30 - 75 % rel. humidity)
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Shelf life	9-18 months at the recommended storage conditions (depends on type of bag used)
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Manufacturer	Wander AG, Fabrikstrasse 10, 3176 Neuenegg, Switzerland Phone +41 31 377 21 11, Fax +41 31 377 21 10, www.wander.ch
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