

## Baking malt

Our finely ground malt flour, made from barley, ensures an irresistible crust and a moist, fluffy crumb. It keeps pastries fresh longer and is especially good for bread, rolls and yeast dough.

Note on use:

Ideal for improving the baking result of bread and rolls.

Provides a better aroma and more intense crust browning.

Dosage: Add about 1-3% based on the amount of flour.  
For a loaf with 500g of flour, add 5-15g.

Tip: If the bread is already slightly dry, moisten it slightly and toast it. So it tastes fresh again.

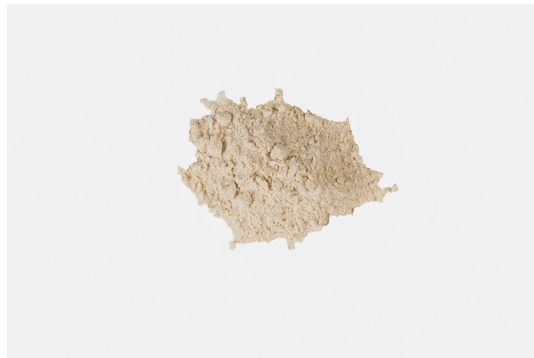
Contents: 30g

**Ingredients:** Barley malt flour\*, malt extract\*.

\*from organic cultivation

|                                 |                    |
|---------------------------------|--------------------|
| Average nutritional values      | per 100 g          |
| Calorific value                 | 1480 kJ (350 kcal) |
| Fat                             | 2,0 g              |
| -of which saturated fatty acids | 0,9 g              |
| Carbohydrates                   | 67 g               |
| -of which sugar                 | 15 g               |
| Dietary fiber                   | 12 g               |
| Protein                         | 10 g               |
| Salt <sup>2)</sup>              | < 0,01 g           |

2) Calculated from naturally occurring sodium.



## Sensory & Quality Parameters

**Allergens:** Barley contained

May contain traces of other cereals containing gluten.

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Paper bag