



DARK MALT EXTRACT

OVERVIEW

A liquid extract from malted and mashed barley, is an excellent addition to bread, providing a rich taste of malt and beautiful dark color.

Malt is a natural sweetener and an aroma with a unique full-bodied taste that varies from mild and sweet to deep and rich. Can be used as a healthier alternative to caramel. It can also be added to chocolate cake to increase the depth and intensity of the color.

The product's low viscosity makes it easy to handle and measure.

Aromatic
A brand by Bakels

USAGE

Dosage according to own preference.

INGREDIENTS

roasted extract from malted and mashed BARLEY concentrate

PACKAGING

Code

268410

268410

Size

2420 lbs.

1100 kg

Type

Tank

Tank

Palletisation**STORAGE**

50°F- 65°F (10-18 °C)

**SHELF LIFE**

18 Months days

**TYPE**

Liquid

**CATEGORY**

Flavors & Colors

**INGREDIENT FEATURES**

Halal, Organic

**FINISHED PRODUCT**Baguette, Cookies, Rye Bread
, Soft Cakes**BRANDS**

Aromatic

**FUNCTION**

coloring, Flavoring