



*Aromatic*

A brand by Bakels

*Aromatic Cake Gel*

**DARK MALT  
EXTRACT**

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

# AROMATIC DARK MALT EXTRACT



BAKERY INGREDIENTS SINCE 1904



*Rich taste and appealing color*

## HIGH QUALITY MALT

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

In addition to a rich taste, the malt also give a nice color to the baked products.

Malt product 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.

## WHY CHOOSE DARK MALT EXTRACT?

- 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 fiber, 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

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.


## PRODUCT INFORMATION


ORGANIC

 **Dosage:** According to own preference.

 **Code:** 268410 **Packaging:** 2,420 lb / 1,100 kg tank

 **Storage:** Recommendation 50–65°F (10–18°C)

 **Shelf life:** 18 months

 **Certifications:** Halal, Organic