

BAKER'S DELICACY

# Viking Delicacy Roasted Wheat 1200



## PRODUCT CHARACTER

Delicacy Roasted Wheat 1200 is produced by roasting good quality wheat grains. The roasting process is similar to that of Black Malt with extra care taken to not burn the grain. Final temperature is more than 200°C.

## FLAVOR CONTRIBUTION

The flavor of Roasted wheat 1200 is harsh and more bitter than that of black malt. Burnt and smoky flavors are strong.

## APPLICATIONS

Roasted wheat can be used for strong roasted wheat flavor and color in different bakery and other food products.

## MALT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 70
color	°EBC	1 000 – 1 200

## PRODUCTION AND PACKAGING

Viking Delicacy Roasted Wheat 1200 is produced in Poland (whole grains).

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

## STORAGE AND SAFETY

Roasted wheat should be stored in a cool (< 20 °C), dry (< 40 RH %) and odorless place. Under these conditions the shelf-life of malt is minimum one year. Keep products away from hot surfaces and do not inhale the malt dust.

## GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

All the used barley varieties are tested and approved for malting and brewing.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.

## DID YOU KNOW?

*Roasted grains of non-malted crops, such as barley, wheat or rye give beers not only color, but also characteristic, slightly crude 'grain' aftertaste. They find broad use in brewing special and holiday beers.*