

BAKER'S DELICACY

Viking Delicacy Roasted Rye



PRODUCT CHARACTER

Delicacy Roasted Rye is produced by roasting high quality rye. The roasting process is done carefully without burning the grain. Final temperature is during roasting is more than 200°C.

FLAVOR CONTRIBUTION

The flavor of roasted rye is bready, coffee, and dark chocolate. Burnt and smoky flavors are strong.

APPLICATIONS

Roasted rye can be used to enhance color and rye flavor in bakeries and for other food products.

PRODUCT SPECIFICATION

moisture	%	max. 5.0
extract fine	% dm	min. 65
color	°EBC	1000-1200

PACKAGING

Roasted rye is available in bulk, containers, big bags and 25 kg pp bags.

Available from Poland (whole grains) .

STORAGE AND SAFETY

Roasted rye 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 products 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.

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

Product descriptions are subjectable 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.