



Diastatic Kling wheat malt

Diastatic Kling wheat malt with active enzymes can dramatically improve the quality and taste of bread, wheat buns, and rolls due to its diastatic force. All of this is achieved in a very natural way. Our diastatic wheat malt is also used to improve flour quality when amylase activity is too low.

Our diastatic malt is produced using the best quality wheat.

Standard characteristics

| | Unit | Method* | R ** |
|------------------------------|-----------|--------------|------|
| Moisture content | % < 7 | R-200.18.020 | 0,6 |
| Dry malt extract, fine grist | % > 79*** | R-205.01.080 | 1,2 |
| pH value | 5,7 -6,0 | R-205,06.040 | 0,2 |
| Colour | EBC < 4 | R-205.07.731 | 1,0 |
| Protein content | % >10,0 | R-200.20.030 | 0,81 |
| Diastatic Power (DP) | ° WK >500 | R-200.23.031 | |

* Analyzed according to the MEBAK method, 2016 raw materials volume; ** reproducibility; *** dependent on the year

Packaging

Loose: in a trailer, in silo tanker with hose, in a 25-feet container, in a 40-feet container