



Aroma Malt



Barley malt flour for the production of baked goods containing wheat and rye with a full malty aroma



- Premium improvers
- Bread mixes
- Confectionery mixes
- Organic & Gluten-free products
- Kosher & Halal products
- Sourdoughs & Malts

German for quality since 1856





RUCKDESCHEL'S

AROMA MALT

Barley malt flour for the production of baked goods containing wheat and rye with a full malty aroma

Recommended quantity of addition

1 - 3 %

Ingredient

Barley malt flour

Product advantages

- variable range of applications
- improvement of the crust properties
- pleasant, light-brown baked goods crumb
- full, malty baked goods aroma

Shelf life

12 months; stored in a cool, dry and dark place

Packaging

25 kg

RUCKDESCHEL'S AROMA MALT reflects the over 160-year malt tradition of the IREKS company. **It's simply the malt!**

Aroma profile

