Distillers Malt

TYPICAL ANALYSIS
Mealy / Half / Glassy .................................. 100% / 0% / 0%
Plump .................................................................. 72%
Thru ........................................................................ 6%
Moisture ................................................................... 6.0%
Protein ...................................................................... 12.6%
S/T .............................................................................. 67.8
Alpha Amylase ....................................................... 100
Diastatic Power (Lintner) .................................. 250
Color ......................................................................... 2.4º Lovibond

ITEM NUMBER
6570.................................................. Whole Kernel, 50-pound bag
6571.................................................. Preground, 50-pound bag
6572.................................................. Flour, 50-pound bag

CERTIFICATION
Kosher: UMK Pareve

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

CHARACTERISTICS / APPLICATIONS

- Exceptionally high alpha amylase and diastatic power for maximum fermentable yield

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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