

PRODUCT INFORMATION & TYPICAL ANALYSIS

Organic Chocolate Malt

TYPICAL ANALYSIS

Moisture5.5%
Extract FG, Dry Basis.....73.0%
Color..... 350° Lovibond

ITEM NUMBER

5404..... Whole Kernel, 50-pound bag
..... Not available in preground

CERTIFICATION

Organic: USDA Certified Organic
Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. 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.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Chocolate Malt
- Flavor: Rich roasted coffee, cocoa
- Color: Brown hues

CHARACTERISTICS / APPLICATIONS

- The chocolate flavor is very complementary when used in higher percentages in Porters, Stouts, Brown Ales, Dunkels and other dark beers.
- Use in all styles for color.
- 1-10% Porters, Stouts, Brown Ales, Dunkels and other dark beers

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.