

White Wheat Raw

TYPICAL ANALYSIS

Bushel Wt.....	60 lb
Plump	89%
Thru.....	1%
Moisture	12.0%
Protein.....	10.0%
*Color	2.0
*°Lovibond, Series 52, 1/2" Cell	

ITEM NUMBER

6582	Whole Kernel, 50-pound bag
5659	Preground, 50-pound bag
6583	Flour, 50-pound bag

KOSHER CERTIFICATION

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 CONTRIBUTIONS

- Flavor: Wheat Flour
- Color: Contributes light straw color

CHARACTERISTICS / APPLICATIONS

- Imparts less sweetness and full body
- Use for traditional Belgian wheat beers
- Enhances foam stability
- Up to 40% Lambic 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.