

PRODUCT INFORMATION & TYPICAL ANALYSIS

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	2.4° 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 °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.

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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