

3 LD Dry Malt Syrup



DESCRIPTION

Vacuum dried on a continuous band, this non-diastatic barley malt syrup is made into a solid brittle cake which is granulated through a mill to produce a free flowing powder of barley malt extract.

ADVANTAGES

1. More flavor but less hygroscopic than spray dried extract.
2. Maltose (sweetness) promotes yeast activity, improves texture and aroma of fermented doughs.
3. More convenient and more concentrated than malt syrups.
4. Adds bloom and color to the crust.

RECOMMENDED USAGE

1. Level of use: 6-8 ozs. replaces one pound of malt syrup, with the addition of water to make up the difference.
2. Bread, rolls, buns, crackers, sweet doughs, cakes, cookies, icings, fillings, breakfast drinks, candy and all products which require a true natural malt flavor.

For additional information, to request samples or to place an order, contact:

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VISIT OUR NEW WEBSITE
www.lesaffreyeastcorp.com

INGREDIENTS

Malted Barley syrup, caramel color.

APPROVAL

3LD Dry Malt Syrup is certified Kosher Parve.

PACKAGING

50 lb (22.67 kg) multiwall paper bag with sealed moisture proof lining. Code 07000

- Bags/Pallet: 25
- Layers/Pallet: 5/5

STORAGE

- 3LD Dry Malt Product is hygroscopic. Store in a cool, dry place (Maximum 70°F/21°C). Once opened, the bag must be securely sealed to prevent contact with moisture.
- Product will keep up to 24 months from coding date in unopened packages.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.

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