

Dry Malt Product 60° Lintner



DESCRIPTION

A free flowing diastatic powder, formulated to provide an economical combination of enzymatic activity, sweetness and appealing crust color to baked goods.

ADVANTAGES

1. Enzymatic action provides sugars for improved fermentation and mellows the gluten for better oven spring.
2. Supplies carbohydrates, soluble protein and fermentable sugars for flavor and crust color enhancement.

RECOMMENDED USAGE

1. 0.5 to 5 % based on flour. When replacing liquid diastatic syrup, use at the same levels and add an additional 4 ounces of water for every pound of Dry Malt Product used.
2. Breads, rolls, buns, crackers, sweet doughs, cakes, cookies and all products which require a true natural malt flavor.

INGREDIENTS

Wheat flour, malted barley flour and dextrose.

APPROVALS

Red Star® Dry Malt Product 60° Lintner is certified Kosher pareve.

PACKAGING

50 lbs. Multiwall paper bags
40 bags per pallet/5 bags per layer
Product Code 24000

STORAGE

Keep in a cool, dry place. Product is stable for 12 months in unopened bag. Once opened, the bag must be properly sealed to prevent contact with moisture.

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.

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

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VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

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