



Diastatic Kling barley malt

Diastatic Kling barley malt with active enzymes can dramatically improve the quality and taste of bread, wheat buns, and rolls due to its diastatic force. All of this is achieved in a very natural way. Our diastatic barley malt can also be used to improve the quality of flour when the amylase activity is too low.

Our enzymatic diastatic malt is produced from the best winter barley that is grown in areas where it is traditionally cultivated.

Standard characteristics

	Unit	Method*	R **
Moisture content	% < 7	R-200.18.020	0,6
Dry malt extract, fine grist	% > 79***	R-205.01.080	1,2
pH	5,7 -6,0	R-205,06.040	0,2
Colour	EBC < 4	R-205.07.731	1,0
Protein content	% >10,0	R-200.20.030	0,81
Diastatic Power (DP)	° WK >500	R-200.23.031	

* Analyzed according to the MEBAK method, 2016 raw materials volume; ** reproducibility; *** dependent on the year

Packaging

Loose: in a trailer, in silo tanker with hose, in a 25-feet container, in a 40-feet container