

# PRODUCT INFORMATION

## Vienna Malt WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	95% / 5% / 0%
Plump .....	80%
Thru .....	2%
Moisture .....	3.8%
Extract FG, Dry Basis .....	77.5%
Extract CG, Dry Basis .....	76.5%
Protein .....	13.0%
S/T .....	40.0
Alpha Amylase .....	40
Diastatic Power (Lintner) .....	130
*Color .....	3.5

\*°Lovibond, Series 52, 1/2" Cell

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### CHARACTERISTICS AND APPLICATIONS

- Specially processed base malt gives warm malty flavor and orange hues
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

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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### FLAVOR

Malty, Very Slight Biscuit

### ITEM NUMBERS AND PACKAGING OPTIONS

5353 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve