

Malt

A natural way to optimize taste, freshness and appearance







Unique baked goods qualities – the balance between flavour profile, volume, crust characteristics and freshness retention

Malt products made from thermally refined grain are all-rounders for applications in the bakery industry. Used as a single component in various bread and roll doughs, they improve dough properties, promote crispy crusts and round off the aroma profile in a targeted manner. Malt flakes from different types of grain are used as dough ingredients, bringing variety to the point of sale.

In fine baking, special malts are used in fine doughs (cookies) as well as in batter and sponge mixtures. This makes it possible to substitute cocoa content and contribute to sustainability.

Advantages in processing:

- Clean and accurate dosing compared to extracts
- Inactive malt flours – no uncontrolled enzyme activity
- High water binding improves freshness
- Malt flakes can be used as a dough ingredient (fast swelling, high water absorption)
- Suitable for industrial and artisanal processing

Advantages for consumers:

- Caramel – malty aroma profiles or pronounced roasted aromas possible
- Optimised crumb and crust properties
- Improved freshness retention
- Natural, sustainable ingredient

Malt flours – colour and aroma

Malt flours are very versatile in colour, ranging from light yellow to black. The shade can tend towards grey-brown or red-brown. The colour intensity depends on the dosage and the recipe used.

The fat and sugar content in the application has a significant influence on the aroma development of the malt. This means that higher quantities of malt can be used in these applications without them tasting bitter.

Malt can be used to create interesting flavours in cakes and biscuits. Chocolate-flavoured cakes can be made without using chocolate or cocoa, using only malt. A caramel flavour can also be achieved very well.



Unmalted
grain

Malty
Cornflakes
Popcorn
Caramel
Honey

Cocoa
Chocolate
Nut

Bread crust

Coffee
Sour

Bitter
Smoky

Customised solutions – the right malt flour for every application

Colour spectrum of malt flours at a content of 3.5% in the dry matter



Without malt flour



Aromatic malt flour
Barley EBC 30



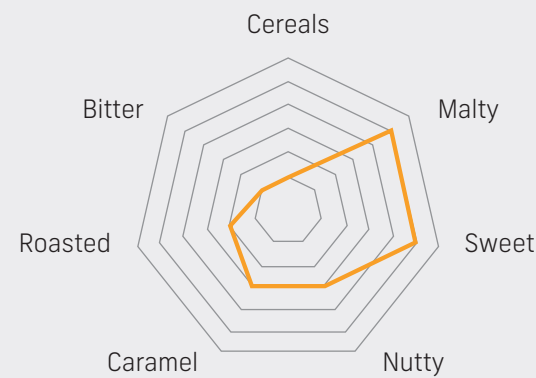
Aromatic malt flour
Barley EBC 100



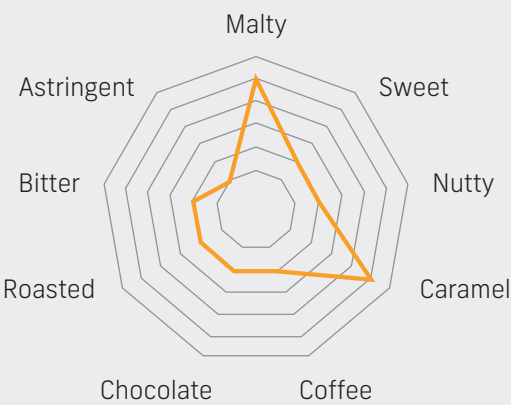
Aromatic malt flour
Wheat EBC 100

Flavour profiles

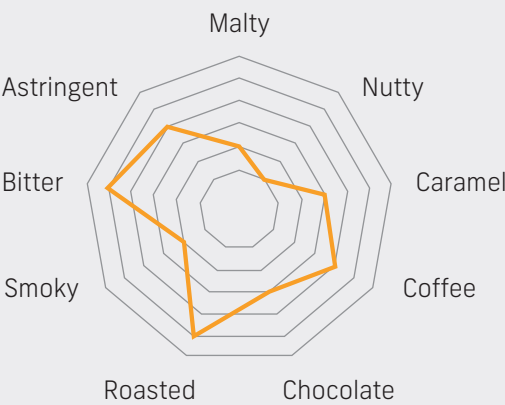
EBC 30 – 100



EBC 300 – 500



EBC 1000 – 1500



Feroma

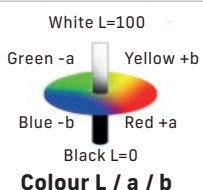


Roasted malt flour
Rye EBC 650



Roasted malt flour
Barley EBC 1500

Overview Application Malt in bakery products

	enzym activity	EBC	 White L=100 Green -a Yellow +b Blue -b Red +a Black L=0 Colour L / a / b			dosage [%]	taste/flavour	freshness	volume	wheat bread/ rolls	special and grain rolls	wheat mixed bread	rye mixed bread	special and grain bread	crust decor	organic
Barley malt flour active	300	4	83,3	3,9	10,4	0,1...1,5	+	+++	++	+++	++	++	++	++	-	yes
Spelt malt flour, active	275	4	83,2	3,7	10,2	0,1...1,5	+	+++	++	+++	++	++	++	++	-	yes
Wheat malt flour, active	400	4	82,6	4,1	10,2	0,1...1	+	+++	++	+++	++	++	++	++	-	yes
Rye malt flour, active	120	4	82,7	3,6	10,1	0,1...1,5	+	+++	++	+++	++	++	++	++	-	
Aromatic malt flour barley, EBC 10	-	10	81,0	4,1	11,8	0,2...5	++	++	+++	+++	+++	+++	++	+++	-	
Aromatic malt flour barley, EBC 30	-	30	71,1	9,4	23,0	0,5...4	++	++	+++	+++	+++	+++	++	+++	-	yes
Aromatic malt flour wheat, EBC 40	-	40	67,1	9,4	20,8	0,1...4	++	++	+++	+++	+++	+++	++	+++	-	
Aromatic malt flour wheat/barley EBC 80	-	80	66,1	10,6	24,1	2...20	++	++	++	+++	+++	+++	++	+++	-	
Aromatic malt flour barley, EBC 100	-	100	63,4	10,7	24,8	0,5...4	++	++	+++	+++	+++	+++	++	+++	-	
Aromatic malt flour wheat, EBC 100	-	100	62,7	11,2	25,1	0,5...4	++	++	+++	++	+++	+++	++	+++	-	
Aromatic malt flour rye, EBC 135	-	125	61,5	11,9	25,5	0,5...4	++	++	++	++	+++	++	+++	+++	-	
Feroma	-	210	42,8	11,1	21,6	0,2...4	+++	++	++	+	+++	+	+++	+++	-	
Aromatic Malt Flour Barley, EBC 300	-	300	56,8	13,1	27,7	0,1...4	+++	+	++	-	++	+	++	+++	-	
Aromatic Malt Flour Rye, EBC 350	-	350	50,6	12,8	24,4	0,1...4	++	++	+	-	++	+	++	+++	+	
Aromatic Malt Flour Barley, EBC 500	-	500	51,2	13,7	26,0	0,2...3	++	+	+	-	++	+	++	+++	-	yes
Aromatic malt flour wheat, EBC 500	-	500	63,1	8,9	19,9	0,1...4	++	++	+	-	++	+	+++	+++	-	
Roasted malt flour rye, EBC 650	-	650	23,5	10,0	12,7	0,1...4	+++	++	+	-	++	+	+++	+++	-	yes
Roasted malt flour barley, EBC 1000	-	1000	33,6	11,7	20,4	0,1...4	+++	+	++	-	++	+	+++	++	-	yes
Roasted malt flour wheat, EBC 1200	-	1175	26,2	11,3	16,4	0,1...4	+++	+	++	-	++	+	+++	++	-	yes
Roasted malt flour barley, EBC 1400	-	1400	28,4	11,5	17,8	0,1...4	+++	+	++	-	++	+	+++	++	-	yes
Roasted malt flour barley, EBC 1500	-	1500	25,5	10,9	15,2	0,1...4	+++	+	++	-	++	+	+++	++	-	yes
Roasted malt flour barley, EBC 1600	-	1600	23,4	10,6	12,6	0,1...4	+++	+	++	-	++	+	+++	++	-	
Spelt malt flakes	-					5...30	++	++	-	-	+++	++	++	+++	+++	
Rye malt flakes	-					5...30	++	++	-	-	+++	++	++	+++	+++	
Wheat malt flakes	-					5...30	++	++	-	-	+++	++	++	+++	+++	yes

