

# AROMA & TASTE

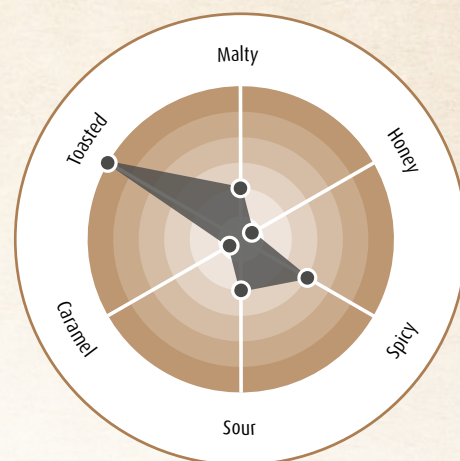
THE IREKS  
MALT PRODUCTS

IREKS



## TRUE MALT X70

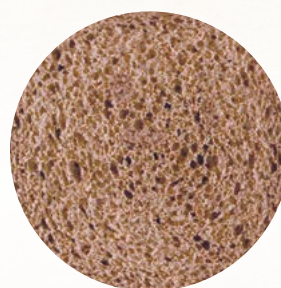
Product no.: 105190  
Description: Roasted wheat malt flour  
Quantity of addition: 0.5 - 2 %  
Ingredient: Roasted wheat malt flour  
SKB units\*: no enzyme activity  
EBC units\*: 1500 - 1700



0 %



1 %



2 %



\* see glossary

\*\* The description "Clean Label" is used at IREKS for products which do not contain any additives or to which only ascorbic acid (E 300), in the case of products for bread and morning goods, only raising agents, in the case of confectionery baked goods, and only natural flavourings are added.

## \*EBC UNITS

The EBC value (European Brewery Convention) describes the depth of colour of a mash and is primarily used for measuring colour during the production of beer. It is determined by a visual comparison with defined colour disks or photometric measuring and shows to what extent a clear mash, irrespective of the colour shade, absorbs light.

The method used to determine the EBC units depends on the relative product. In the case of malt flours, this EBC value can be determined for their mash, but a direct carryover to the depth of colour or colour shade of malt flours/coarse malts in doughs/baked goods is only possible with restrictions. Other influence factors, such as granulation and water solubility, determine the visual effect here. The effect of malt flours/coarse malts on the baked goods crumb can be different with the same EBC values.

In the case of liquid malt extracts, the EBC value of the extract is determined immediately, whereby this appears to be significantly higher and thus not directly comparable when compared to malt flours, of which a mash first has to be prepared.

## \*SKB UNITS

The SKB units show the amylase activity of a substance (in this case malt flour). The value thus describes the capability of the alpha-amylases to decompose the starches contained in the malt flour. The lower the SKB units, the smaller the enzyme activity. By the way, SKB is an abbreviation of the scientists who devised this method: Sandstedt, Kneen and Blish.

