

MALT PRODUCTS

Natural products offering many possibilities




IREKS

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IREKS is unique in the malting industry because our malt extract and malt flour production covers all the processing stages - from the careful selection of raw grain to the finished product. All our know-how and experience have been developed in more than 150 years and thus form a solid base.

For the professional use in modern bakeries, we offer the following IREKS products containing malt extract and malt flour or roasted malt.

MALT KONCENTRAT

The product MALT KONCENTRAT is a combination of barley malt extract and wheat malt flour in powder form with a quantity of addition of 0.7 - 3 %.

The use of MALT KONCENTRAT in baked goods has many advantages. For example:

- aromatic taste and smell
- extended freshkeeping of the ready-baked goods
- improved water binding properties in the dough piece
- enhanced rising power of the yeast
- optimum fermentation process
- intense oven spring

ROGGENA

The product ROGGENA is a combination of roasted wheat malt flours, barley malt extract and pregelatinized wheat flour with a quantity of addition of 0.5 - 5 %.

The use of ROGGENA in baked goods has many advantages. For example:

- pleasant dark and natural crumb colour
- aromatic taste and smell
- improved water binding properties in the dough piece



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