







AROMA AND TASTE OF BAKED GOODS – FUNDAMENTAL FACTORS FOR THE SUCCESS OF EACH AND EVERY BAKERY

IREKS malt products make the development of a variety of new baked goods with quite special taste profiles possible. At the same time, they contribute towards ensuring the quality of baked goods when situations in regard to raw materials are constantly changing.

Many bakers prefer the use of malt in powder form in comparison to viscous, honey-like malt extract. For this reason, different malt products have been developed where malt extract is combined with malt flour. These enzyme inactive, light coloured speciality malts are added to the dough or used as a value-adding component in many IREKS products.

One of these malt products is

## **MALT** KONCENTRAT

A natural malt product to enhance the flavour of all types of baked goods

Quantity of addition: 1.0 - 5.0 %

## Improve the quality of your baked goods with MALT KONCENTRAT:

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

**MALT KONCENTRAT** is suitable for all kinds of baked goods such as rustic bread and rolls, toast, baguettes, croissants, ciabatta, grissini, snack varieties and confectionery baked goods.

## Combine MALT KONCENTRAT and IREKS-WHEAT SOUR!

The fascinating combination of sourdough products and malt products enables the development of a variety of new and tasty baked goods to fulfil consumer wishes for naturalness and tradition in the future as well.

\*\*WALT KONCENTRAL\*\*

\*\*WORKERS\*\*

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