

# DIASTATIC MALT POWDER

24000

## DESCRIPTION

Red Star® Diastatic Malt Powder is a free-flowing product, formulated to provide a combination of enzymatic activity and sweetness while enhancing crust color to baked goods.

## INGREDIENTS

Malted Barley Flour, Dextrose, Wheat Flour.  
CONTAINS: Wheat and Gluten.

## ADVANTAGES

- Enzymatic action improves mixing and machinability.
- Supplies fermentable sugars for improved fermentation and flavor.
- Enhances product coloration.

## RECOMMENDED USAGE

Red Star Diastatic Malt Powder is recommended for various baked goods including:

- Hearth-type products
- Breads
- Buns
- Rolls
- Sweet doughs
- Crackers

## RECOMMENDED USAGE

Use 0.5 to 5% based on flour. When replacing liquid diastatic syrup, use at the same levels and add an additional 4 ounces of water for every pound of dry malt product used.

## CERTIFICATIONS

- Kosher Parve
- Halal

## PACKAGING

Product code 24000:

- 50 lb Multi-wall Kraft Bag
- 40 bags/pallet

## STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 12 months from date of production
- Do not leave opened bags exposed

## TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Red Star® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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