DESCRIPTION
Vacuum dried on a continuous band, this non-diastatic barley malt syrup is made into a solid brittle cake which is granulated through a mill to produce a free flowing powder of barley malt extract.

INGREDIENTS
Barley, Malt Syrup

ADVANTAGES
• More flavor but less hygroscopic than spray dried extract
• Maltose (sweetness) promotes yeast activity, improves texture and aroma of fermented doughs
• More convenient and more concentrated than malt syrups
• Adds bloom and color to the crust

RECOMMENDED USAGE
3LD Dry Malt Syrup are recommended for various baked goods including:
• Breads
• Icings
• Crackers
• Fillings
• Sweet doughs
• Breakfast drinks

• Cakes
• Candy
• Cookies
• Products which require a true natural malt flavor

CERTIFICATIONS
• Kosher Parve
• Halal

PACKAGING
Product code 07000:
• 50 lb (22 kg 680 g) multiwall paper bag with sealed moisture proof lining.
• 25 bags/pallet

STORAGE
3LD Dry Malt Syrup is hygroscopic. Store in a cool, dry place (maximum 70°F / 21°C). Once opened, the bag must be securely sealed to prevent contact with moisture.
• Product will keep up to 2 years from production date in unopened packages

TECHNICAL SUPPORT
Lesaffre provides commercial yeast 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

RECOMMENDED USAGE
6 – 8 oz (170 – 230 g) replaces 1 lb (450 g) of malt syrup, with the addition of water to make up the difference.

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.