

3LD DRY MALT SYRUP

07000

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

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.

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 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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