

Diastatic Rye Malt

Healthy grains, tasty breads



Diastatic Rye Malt

Did you know?

Malt comes from the Germanic root "mel-" which means "soft". It is mainly used for alcoholic drinks and especially beer. It is a valuable source of dietary fiber and is known for having a lot of other health benefits.

Why using it in bread?

Diastatic Rye Malt is a very fine malt flour with enzymatic activity. It improves the taste, aroma, volume and softens the texture of the bread. It contains no additives nor preservatives.



What's my grain?



Rye: Typical from the north of Europe. This grain is rich in fibers that are beneficial to your health.

What's in it for me?

As a baker



INNOVATION & DIFFERENTIATION

Creating new breads in line with consumer trends.



CONVENIENCE

Ready to use.
Easy to use.



VERSATILITY

Endless applications,
endless creativity.

As a consumer



OUTSTANDING FRESHNESS

Bread texture is improved thanks to the active enzymes. Better volumes and freshness.



GREAT TASTE

Unique flavour brought by fermentation.



HEALTH

Source/rich in vitamins, minerals and fibres
Wholegrain.

How to use? To activate the enzymes and obtain the best result, pour 92-95 °C water on Diastatic Rye Malt. Before mixing, it is best to blend the rye malt with the flour. You can also add the malt directly to the dough.

www.puratos.com/wholegrains

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