

Distatic wheat malt



PURPOSE

Diastatic wheat malt is used as ingredient in bakery industries. Finest malt-flour with enzymatic activity.

PRODUCT INFO

Product name: **Diastatic wheat malt**
Customs code: 11071011
Ingredients: Wheat 95%, water 5%
Product possibility: Organic not organic



PRODUCT DESCRIPTION

Appearance: Flour
Color: White/beige
Aroma/Taste: Sweet, slightly sour

CHEMICAL-PHYSICAL STANDARDS

pH 5,8 - 6,3
Extractivity (%) 80 - 87
Moisture (%) 4 - 7
Saccharification (min) 5 - 15

STORAGE AND SHELF-LIFE

Shelf-life: 12 months
Storage: T=max 30°C,
rel. humidity max 75%
Packaging: Paper bags 25kg
Pallet Description: Wooden pallet
Pallet: FIN/EUR
Qty/pallet: 1000/750kg

DOSAGE OF THE PRODUCT

1 - 2 % of flour quantity.

INGREDIENTS OF RYE GRAHAM BREAD

Dough:	Amount kg
Wheat flour	83
Improver	0,7
Salt	1,70
Gluten	2,40
Germinated rye grains	15
Sugar	1,6
Yeast	4,8
Rapeseed oil	1,8
Water	41
Diastatic wheat malt	1
Total kg:	153
Outcome pieces:	430
Outcome packages:	430
Topping:	
Rye flakes	1,800



WORKING METHOD

Dough mixing time	2min	slow
	5min	fast
Dough temperature	24-25 °C	± 2
Pre proofing	11-15min	
Proofing	45-70min	± 5
	25-40 °C	± 2
	60-80%	± 2

Baking	20min	
Oven Steam	90kg/h	± 2
Heater	335-345 °C	
Zone 1 below	190-200 °C	
Zone 2 below	225-230 °C	
Zone 2 on top	190-200 °C	
Zone 3 below	200 °C	
Zone 3 on top	200 °C	
Cooling	90min	

HOW TO USE

For the best results pour 92-95 °C water on diastatic wheat malt. Before mixing, wheat malt should be mixed with flour. Or you can add the malt directly to the dough.

Weight of dough	350g (without topping)
Weight of ready product	300g
Weight of package	300g
Pieces in package	1