Product Data Sheet

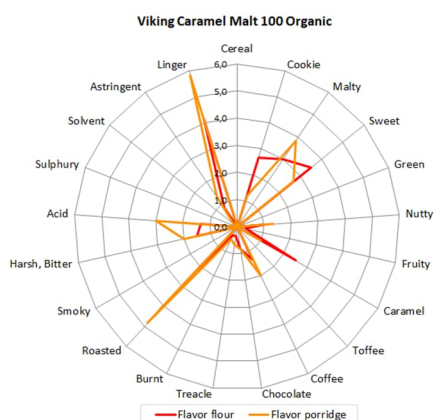**BREWER'S ORGANIC**

Viking Caramel Malt 100 Organic

Malt character

Organic Caramel Malt 100 is made from organic **barley** green malt. A high degree of caramelization is characteristic of this malt.
The amylolytic activity of Organic Caramel Malt 100 is zero. Maillard products formed in the process can act as antioxidants and contribute to flavor stability.
Organic Caramel Malt 100 usually improves foam quality and head retention.

Flavor contribution

Viking Caramel Malt 100 Organic

Applications

Organic Caramel Malt 100 is well suited for winter beers, ale-type beers and other aromatic beers like dark lagers and stouts. Small amounts can be used for color adjustment and flavor enrichment of pale lagers as well.

Malt specification

Moisture	%	max. 6.0
Extract fine	% dm	min. 75.0
Color	°EBC	90 - 110

Production and packaging

Organic Caramel Malt 100 is produced in Poland.

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

Storage and safety

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt's control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above.

You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001 and FSSC 22000.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subjectable to crop changes.