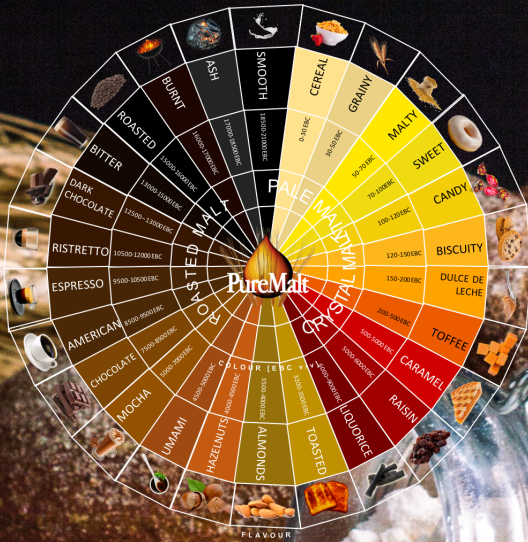


Introduction

A diverse range of refined malt ingredients offering colour, flavour and texture for breads, cakes and muffins, chocolates, prepared desserts and ice cream—Liquids, powders and gluten free options.



Flavour Expressions:



Product Specifications:

	COLOUR EBC [w/v]	SOLIDS	pH
ZAB/65	<140	65	4.2
KD4	110	97	5.0
CB30/65	350	65	5.0
CB120/65	1650	65	5.0
CB220/65	2500	65	5.0
REX	7500	60	3.5
RL25	15750	50	3.5
RD50	30000	97	3.5

Addition Rate Guidance:

VISUAL COLOUR INDICATOR	Typical Addition Rate [%]		
	BREADS & CAKES	CONFECTIONERY	DESSERTS & ICE CREAM
ZAB/65	1-10	5-10	1-10
KD4	1-10	5-10	1-10
CB30/65	1-10	5-10	1-10
CB120/65	1-10	2-5	1-5
CB220/65	1-10	2-5	1-5
REX	1-5	1-3	0.1-2.0
RL25	1-5	0.5-2.0	0.1-1.0
RD50	0.1-3.0	0.1-2.0	0.1-1.0

Packaging Information:

				
Pack Type	Bag in Box	Hybrid ²	Walton Octobox	Heat Sealed PPE Bag
Capacity	20 kg	500-1100 kg	1000-1300 kg	25 kg
Connection	Valve Supplied	S60 MALE	S60 MALE	

In-process Addition:

Dough Mixer	Chocolate Blending	Liquid Blending
		