



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

## Dry Malt Diastatic

Item #: HHF854

Physical Composition		
Attribute	Method	Specification
Dry Matter	AOAC 960.18	90.5-95%
Enzyme Activity	Diastatic Power of Malt, Flow Analysis/ASBC-6C	58-62° Lintner
Salmonella	BAM Chapter 5	Negative/375g

Ingredients
Malted Barley Flour, Wheat Flour, Dextrose

Usage
Use 0.5 to 5% based on flour. When replacing liquid diastatic syrup, use at the same levels and add an additional 4 ounces of water for every pound of dry malt product used. Use in hearth-type products, breads, buns, rolls, sweet doughs, crackers.

Country of Origin
USA

Allergen Statement
Contains: WHEAT <i>Product is packed in a facility that also processes wheat, peanut, milk and soy products</i>

Shelf Life
Best if stored in cool (40°-70°F), dry conditions (<50% humidity). If conditions are met, shelf life can be 12 months or greater.

Date
January 1st, 2024

Prepared By
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