

BAKE*Sense*

Sensible Baking Solutions.

MALT POWDERS & SYRUPS



Quality you trust, every day.

BAKEsense

Sensible Baking Solutions.



Working with quality ingredients is key to running a successful bakery, and when it comes to time-tested quality you trust, every day - trust BakeSense Malt. Offering the highest quality and consistency available, BakeSense Malt comes in powder or syrup form and in a variety of pack sizes to meet your needs.

BakeSense Malt is Kosher certified and available in both diastatic and non-diastatic forms. Diastatic malt contains enzymes that increase leavening activity and reduce fermentation time, while also improving flavor, color, texture and shelf life. It is preferred by bakers for their fermented bakery applications. Non-diastatic malt does not contain enzymes, but improves flavor, color, texture, shelf life and appearance giving a glossy caramelized surface to baked goods. It is great both for bakery applications and non-bakery applications, such as beverages, ice cream and yogurt.

ITEM #	DESCRIPTION	PACK / SIZE
--------	-------------	-------------

P **NON-DIASTATIC**

50828 MALT POWDER NON DIASTATIC LIGHT 1 / 50 LB

O **DIASTATIC**

50829 MALT POWDER DIASTATIC 20 LINTNER 1 / 50 LB

50836 MALT POWDER DIASTATIC 60 LINTNER 1 / 50 LB

ITEM #	DESCRIPTION	PACK / SIZE
--------	-------------	-------------

S **NON-DIASTATIC**

50831 MALT SYRUP NON DIASTATIC 1 / 60 LB

Y **DIASTATIC**

50834 MALT SYRUP DIASTATIC 20 LINTNER 1 / 60 LB

Please check with your BakeMark sales representative for product availability in your region.

Sensible Baking Solutions.



Undeniable Quality
 Time-tested Performance
 Absolute Consistency
 Variety of Uses



Shaping the Future Together™

Ask your BakeMark sales representative for more information on products and recipe ideas.

Visit us on the web at www.yourbakemark.com