

# IREKS malt products – real treasures for bakers...

爱焙士麦芽产品—  
面包师真正的宝贝...

Aroma and taste of the baked goods – these are fundamental factors for the success of each and every bakery.

Malt products from IREKS make the development of a variety of new baked goods with quite special taste profiles possible. At the same time, they contribute towards safeguarding the quality of baked goods during changing situations in regard to raw materials.

#### Improve the quality of your products:

- › aromatic taste and smell
- › extended freshkeeping
- › improved water binding properties in the dough piece
- › enhanced rising power of the yeast
- › optimum fermentation process
- › intense oven spring

#### Combine IREKS malt products and IREKS-WHEAT SOUR!

The fascinating combination of sourdough products and malt products enables the development of a variety of new and tasty baked goods, to fulfil the wishes of the consumers for tradition in the future as well.

烘焙食品的香味和口感 - 这些是任何一个面包店成功的根本因素。

来自爱焙士的麦芽产品让研发各种特殊口感的烘焙食品成为可能。同时，在原料不断变化的情况下，它们有助于保证烘焙食品的品质。

#### 提高产品的质量:

- › 浓郁的麦香口感和味道
- › 延长保鲜期
- › 提高面团的锁水性能
- › 加强酵母的发酵能力
- › 优化发酵过程
- › 增强产品在烤箱里的烘焙弹性

爱焙士麦芽产品和爱焙士小麦酸面团粉搭配使用效果更佳!

酸面团产品和麦芽产品的奇妙组合，使各种各样新颖美味的烘焙食品得以发展，同时也满足了未来消费者对传统的渴望。





### 液体麦芽产品

麦芽提取物是一种被糖化并浓缩的麦芽产品。除了含有高比例的各种糖以外，它还含有多种能产生芳香气味的成分。

#### 爱焙士麦芽精

用于增强面包、西点和其它烘焙食品香味的麦芽提取物

使用量: 1.0 - 3.0 %

#### 爱焙士麦芽黑水

深色液体麦芽提取物，赋予面包典型的麦芽香味和深颜色

使用量: 1.0 - 3.0 %

### Liquid malt products

Malt extract is a saccharified and concentrated malt product. In addition to the high percentage of various sugars, it contains many components which have an effect on the aroma.

#### IREKS MALT EXTRACT

Malt extract for the enhancement of taste in bread, confectionary and baked goods

Quantity of addition: 1.0 - 3.0 %

#### PANIMALTIN

Dark liquid malt extract, gives a typical malty taste and dark colour

Quantity of addition: 1.0 - 3.0 %



**IREKS MALT EXTRACT**  
爱焙士麦芽精



**PANIMALTIN**  
爱焙士麦芽黑水

### 粉状麦芽产品

比起粘性的、蜂蜜状的麦芽提取物，许多烘焙师更喜欢用粉状的麦芽。由于这个原因，由麦芽提取物和麦芽粉混合的各种麦芽产品被研发出来。这些非酶活性的、浅色的特殊麦芽被直接添加到面团中，或者作为增值成分在许多改良剂和预拌粉中使用。

#### 罗吉那麦芽面包预拌粉

该麦芽产品用于改善面包的颜色和味道

使用量: 0.5 - 5.0 %

### Malt products in powder form

Many bakers prefer the use of malts in powder form in comparison to viscous, honey-like malt extract. For this reason, different malt products have been developed where malt extract is combined with malt flour. These non-enzyme active, light special malts are added directly to the dough or used as a value-adding component in many improvers and mixes.

#### ROGGENA

Malt product to enhance the colour and taste of bread

Quantity of addition: 0.5 - 5.0 %



**ROGGENA**  
罗吉那麦芽面包预拌粉

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