



RYE MALT

In bakery, rye malt is used to improve the color, flavor and aroma of bread. The crumb turns out to be a pleasant brownish color, with a characteristic malty flavor and taste. The use of rye malt helps to keep bread fresh longer, increases the biological value of a final product. In dough kneading, the content of rye malt can reach 10% of flour mass. When malt reacts with yeast, alcohol is released, which allows to use the product in processes and industries such as brewing, bread and yeast production.

Unfermented rye malt. Dried at a low temperature, so its enzymes retain their activity. This malt is light in color, similar to flour in texture and color. It is added when baking Riga and other types of bread, and as an improver for low-grade flours.

Fermented, or red, rye malt. Rye grains are germinated, kilned at high temperatures, and dried. Kilning provides for melanoid formation, which gives the end product its peculiar taste, flavor and color. It is used to improve the color of bread crumb, adding a sweetish taste.

Types of bread made of rye malt



- Rye (black) bread
- Borodinsky bread (black with coriander)
- Zavarney bread
- Lyubitelsky
- Riga bread



About the Manufacturer

Today, the malthouse produces 19 types of barley, wheat, oat, and buckwheat malt with a color range of 20 to 1400. The products are exported to 18 countries on 4 continents, which in turn confirms that the malt quality meets not only Russian production standards. Products of the “Kursky Solod” brand have won multiple gold and silver medals at all-Russian and international food quality competitions, such as “Garantiya Kachestva-2020”, “All-Russian Brand. Quality Mark of the 21st Century”.



International
Organization for
Standardization



Fermented rye - homogeneous grain mass with a sweet and sour taste resembling the taste of rye bread. Weight fraction of extract in dry matter is not less than 84.0. Color index from 10.0 to 35.0, acidity 35.0-50.0. Moisture content max 8.0 in whole grain, 10.0 in ground form.



Fermented rye - homogeneous grain mass with a sweet and sour taste resembling the taste of rye bread. Weight fraction of extract in dry matter is not less than 80.0. Color index 3.0, acidity in a range of 15.0. Moisture content max 8.0 in whole grain, 10.0 in ground form. Saccharification rest lasts 25 minutes.



GRAINRUS
Food and beer -
the supply chain starts here

Production and sales of raw materials for brewing and distillation.

Wholesale and retail distribution. Doing business since 1997.



www.grainrus.com



info@grainrus.com



8-800-600-49-43

