

Active enzymes in diastatic malt encourage yeast growth as dough ferments, yielding a stronger rise and excellent oven spring.

Add ½ to 1 teaspoon per 3 cups of flour.

Best used with whole wheat flour or flour without malted barley or enzyme.

400568



how2recycle.info



Diastatic MALT POWDER

NET WT 4 OZ (113g)



STORE COOL AND DRY.

**DO NOT EAT RAW FLOUR,
DOUGH, OR BATTER.**

BEST IF USED BY

NUTRITION FACTS SERVINGS ABOUT 56, **SERV. SIZE 1 TSP (2G)**, AMOUNT PER SERVING: **CALORIES 5**, **TOTAL FAT 0G** (0% DV), **SODIUM 0MG** (0% DV), **TOTAL CARB. 2G** (1% DV), **TOTAL SUGARS 1G** (INCLUDES 1G ADDED SUGARS, 2% DV), **PROTEIN 0G**. NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., FIBER, VIT. D, CALCIUM, IRON AND POTAS. %DV = %DAILY VALUE

INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), MALTED BARLEY FLOUR, CANE SUGAR.
CONTAINS: WHEAT.

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For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program