

Active enzymes in diastatic malt encourage yeast growth as dough ferments, yielding a stronger rise and excellent oven-spring. Add 1/2 to 1 teaspoon per 3 cups of flour. Best used with whole wheat flour or flour without malted barley.

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# Diastatic MALT POWDER

NET WT 4 OZ (113g)



STORE COOL AND DRY.

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, MALTED BARLEY FLOUR), MALTED BARLEY FLOUR, CANE SUGAR. **CONTAINS WHEAT.**

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Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.