



Malted Cereals

The word “malted” is used to describe cereals that have undergone a germination and drying process, whether barley, wheat, rye etc.

Cereals are seeds that have a high starch and protein content. Starch is a substance that is composed of long sugar chains in which each link is a sugar molecule (glucose). During the malting process, part of the starch breaks down into simpler sugars (maltose) as certain



enzymatic proteins (amylase or enzyme) are activated within the grain. These enzymes will be responsible for breaking up the links of the long starch chain. The maltster has to stop the germination process by drying the grains when the greatest amount of proteins have been broken down and when the greatest amount of starch has been converted into maltose (and just before the maltose is consumed by the embryo of this new plant).



Molí Muntada, specialists in the tailor-made toasting of malted cereals

Different types of malt can be obtained through the malting process. Some have active enzymatic activity, which are used to adjust the amount of maltose in wheat flour. In this way, it improves the outer appearance and the flavour, as well as balancing any possible maltose deficiencies in the flour.

Others cause variations during the toasting process, altering flavours and smells, which are the main characteristics sought after with toasted malts and caramelised malts. Once these malts have gone through the malting process, Molí Muntada carries out the toasting process according

to each client's requests. The malt is then milled and before being packaged, an adjustment is made to obtain the required colour shade during the homogenisation phase of each production batch. A colorimeter is used as a reference of the final result, which is more precise than

the conventional maltster's (EBC) test, which is very effective in brewing but inaccurate in bread-making. Using the colorimeter allows our clients to use automatic doses, thanks to the stability and homogeneity of the colour shade of all the batches of the same kind of flour.

