

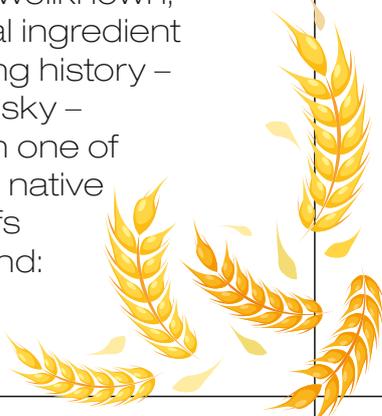
FIVE
REASONS
WHY

MALTY LIMO

1

TRADITIONAL MALT.

Malt is a wellknown, traditional ingredient with a long history – beer, whisky – based on one of the most native foodstuffs of mankind: corn.



2

TRENDY MALT.

Malting is the process called which turns corn into malt. Malting is a type of fermentation. Fermentation is on trend – kombucha, kefir, kimchi, ...

3

HEALTHY MALT.

Malt extract is rich in vitamins, minerals, trace elements and amino acids. Malt – that's good energy for body, brain and soul.



4

INNOVATIVE MALT.

Malty lemonades are an innovative answer to the upcoming demand for attractive non alcoholic beverages for adults. Their extraordinary flavour profile gives interesting taste experiences.



5

EASY MALT.

No brewing technology necessary – the classic filling line for softdrinks is sufficient.



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