

Malt Extract 77 % TRS

Version 3

Specifications

09.06.2005

Short description evaporated Extract from malt and barley produced with enzymes

	dimension	nom.value	minim.	maxim.
	microbiology:		val.tol.	limiting
Basic analysis				
Water	g/100g	23,0	22,0	23,9
Protein	g/100g	4,2	3,8	4,6
Fat	g/100g	0,0	0,0	0,1
Ash	g/100g	1,3	1,1	1,5
Carbohydr. by diff.	g/100g	71,5		
Protein factor		6,25		
Dry substance	g/100g	77,0	76,1	78,0
Brix	°Bx	79,4	78,4	80,4
Energy in kJ	per 100g	1287		
Energy in kcal	per 100g	303		
Residues				
Toxins		according to local legislation.		
Pesticides				
Insecticides		according to local legislation.		
Fungicides		according to local legislation.		
Akaricides		according to local legislation.		
Heavy metals				
Lead	mg/kg			0.1
Cadmium	mg/kg			0.05
Mercury	mg/kg			0.003
Contaminants				
Genetically modified organisms				
GMO-Free Origin		Guaranteed, according to EU-Regulatives 1829/2003, 1830/2003 and Swiss Food legislation.		
Allergens				
Contains cereals with gluten		Yes		
Contains milk & milk products		No		
Contains eggs & egg products		No		
Contains fish & fish products		NO		
Cont. crustaceans & prods.		No		
Contains soybeans & soy prods.		No		
Cont. peanuts & peanut prods.		No		
Contains nuts & nut products		No		
Cont. sesame seeds & products		No		
Contains celery & celery prod.		No		
Contains mustard		No		
Contains honey		No		
Cont. sulphites (from 10mg/kg)		No		
Contains garlic		No		
Contains umbelliferae		No		
Contains coriander		No		
Contains glutamate (E620-E625)		No		
Contains BHA/BHT (E320+E321)		No		
Cont. benzoic acid (E210-E213)		No		
Contains lupines		No		
Contains azo-dyes		No		
Contains aspartame		No		
Vegan		Ja		

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Physical spec.

pH - value		5,8	5,3	6,0	
Viscosity	mPa.s (cp)		8000	12000	10 %
Colour meas.	EBC	6.5	4	14	10 % soln.

Sensoric

Appearance/colour	light brown Syrup
Odour	like malt
Taste	sweet, light bitter und typical like malt
Texture/consistency	at room temperature high viscous, at 40 °C liquid

Microbiological spec

Total aer.mesoph.org	per gram	< 10'000	< 50'000	
Moulds	per gram	< 100	< 1'000	
Yeasts	per gram	< 100	< 1'000	
Salmonellae	negative	in 100 g	in 100 g	
Total enterobact.	per gram	< 10	< 100	
Bacillus cereus	per gram	< 100	< 1'000	
Remarks Microbiology	For all unmentioned organisms the legal tolerance value is applied as limiting value.			

Shelf life

Time	months			0,5
Temperature	°Celsius	45		
Relative humidity	% r.H.			

Miscellaneous

Gliadin: 50 - 65 mg/100g (on dry matter)