



**ANALYTICAL SPECIFICATIONS**

**Industrial  
Products**

**LIQUID MALT EXTRACT DIASTASIC  
DIAMALT D**

Page :  
1/2

**ORGANOLEPTIC CHARACTERISTICS**

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Homogeneous viscous product No emulsion and no particles	Visual inspection
Colour	Brown-amber Characteristic of malt	Visual inspection
Smell / Taste	Smell and taste characteristics of malt Lack of taste and smell foreign	Olfactory and gustatory control

**PHYSICO-CHEMICAL STANDARDS**

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Refraction	°Brix	81.0	82.5	83.5	Refractometry at 20 °C
Viscosity	Pa.s	100		200	at 20 °C
EBC colour		9.0	12.0	20	EBC
pH	-	5.0	5.7	6.5	at 25 °C
Acidity	g / 100 g		1.30	< 2.0	Lactic acid
Diastasic activity / DM	° P. ° W.K ° L	5,000 165 50	5,200 173 54	8,000 265 80	Pollack Windisch-Kolbach Lintner
Reducing sugars / DM	g / 100 g	70	75		Maltose
<i>Glucose</i>	<i>g / 100 g</i>				Chromatography
<i>Fructose</i>	<i>g / 100 g</i>				"
<i>Sucrose</i>	<i>g / 100 g</i>				"
<i>Maltose</i>	<i>g / 100 g</i>				"
<i>Maltotriose</i>	<i>g / 100 g</i>				"
<i>Higher polymers</i>	<i>g / 100 g</i>				by difference
Protein / DM	g / 100 g	3.5		7.5	N × 6.25
Gluten	ppm				
Ashes / DM	g / 100 g			< 2.0	

DM = Dry matter

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DIAMALT D**Page :  
2/2**MICROBIOLOGICAL STANDARDS**

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Aerobic mesophilic bacteria	UFC/g			< 50,000	
Coliforms	UFC/g			< 1,000	
E.coli	UFC/g		0		
Pathogenic staphylococci	UFC/g		0		
Salmonella	UFC/25 g		0		
Bacillus cereus	UFC/g			< 5,000	
Sulphite-reducing clostridia	UFC/g			< 1,000	
Clostridium perfringens	UFC/g			< 10	
Yeast	UFC/g			< 1,000	
Mold	UFC/g			< 1,000	

**CONTAMINANTS STANDARDS**

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Lead	ppm			0.2	
Cadmium	ppm			0.1	
Arsenic	ppm			0.1	
Mercury	ppm			0.1	
Aflatoxins B1	ppb			< 2	
Aflatoxins B1,B2,G1,G2	ppb			< 4	
Ocratoxins A	ppb			< 3	
Residual pesticides	86/362/ CCE		and further updating		

BBD : 18 months after the date of manufacture

Preservation : temperature between 16°C and 20°C

Do not expose to sunlight

**ALL OUR PRODUCTS ARE GUARANTEED 100% PURE BARLEY**