



ANALYTICAL SPECIFICATIONS

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Industrial Products	LIQUID MALT EXTRACT NON-DIASTASIC DIAMALT ND	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		100	120	200	EBC
pH	10% sol.	5.00	5.7	6.50	at 25 °C
Acidity	g / 100 g	1.10		< 1.50	Lactic acid
Diastasic activity / DM	° P. ° W.K ° L		absent		Pollack Windisch-Kolbach Lintner
Reducing sugars / DM	g / 100 g	70			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	5.0	7.5	N × 6.25
Gluten	ppm				
Ashes / DM	g / 100 g			< 2.0	

DM = Dry matter

**ANALYTICAL SPECIFICATIONS****Industrial
Products****LIQUID MALT EXTRACT NON-DIASTASIC
DIAMALT ND**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			< 10,000	
Coliforms	UFC/g		absent		
E.coli	UFC/g		absent		
Pathogenic staphylococci	UFC/g		absent		
Salmonella	UFC/25 g		absent		
Bacillus cereus	UFC/g			< 500	
Sulphite-reducing clostridia	UFC/g			< 100	
Clostridium perfringens	UFC/g			< 10	
Yeast	UFC/g			< 100	
Mold	UFC/g			< 100	

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+90/642CCE				

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