



ANALYTICAL SPECIFICATIONS

**Industrial
Products**

BARLEY MALT AND CORN EXTRACTS EURMALT D

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INGREDIENTS

Barley malt, corn

PREPARATION

Hydrolysis of malted barley and corn

FUNCTIONAL PROPERTIES AND APPLICATIONS

Functional properties : It ensures uniform leavening/sweeteners/natural colouring/binding agent/cereal taste
Use : for the production of bread, biscuits, crackers, bread sticks , flatbread, pizza, rusks, etc....

ORGANOLEPTIC CHARACTERISTICS

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Dense, viscose	visual inspection
Colour	Brown	visual inspection
Smell /Taste	Typical Specific sweet	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	g / 100 g	80	81	82	Brix
Dextrose equivalent		40		45	DE % in d.s
EBC colour		n.d.		n.d.	Colour (EBC solution 10%)
pH	-	5		6	10% solution
Specific gravity		1.39		< 1.4	g/ml at 20°C
Diastasic activity / M.S	° P. ° W.K ° L	4,500		5,500	Pollack Windisch-Kolbach Lintner

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<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Energy	kcal/100 g		318.2		
Energy	Kj/100 g		1,352.2		
Fat	g/100 g		0.2		g/ 100 g
Of which :					
- Saturates					
- Mono-unsaturates					
- Polyunsaturates					
Carbohydrate	g/100 g		75		
Of which :					
- Sugars					
- Polyols					
- Starch					
Fiber	g/100 g		0		
Protein	g/100 g		4		
Salt	g/100 g		0.12		

MICROBIOLOGICAL PARAMETERS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Total bacterial count	ufc/g			50,000	
Moulds	ufc/g			500	
Yeasts	ufc/g			500	
Salmonella	ufc/25 g			absent	

CERTIFICATIONS AND LEGISLATIONS

Complies with the current legal requirements of the European Union

ALLERGENS

The table above indicates the presence of allergens and their origin according to the directives 2000/13CE , 2001/77CE, 2005/63CE,2006/142/CE

GMO Status

The product does NOT contain ingredients genetically modified or derived from genetically modified organisms

BEST BEFORE**12 months** from the production date - Temperature of 16 - 20°C
Keep in a cool, dry place away from direct light