

**ANALYTICAL SPECIFICATIONS****Industrial
Products****MALT EXTRACT POWDER AND MALT FLOUR
MALTONE D**Page :
1/2**ORGANOLEPTIC CHARACTERISTICS**

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Thin homogeneous powder, hygroscopic	Visual inspection
Colour	Pale yellow Characteristic of malt	Visual inspection
Smell / Taste	Smell and taste characteristics of malt	Olfactory and gustatory control

PHYSICO-CHEMICAL STANDARDS

<i>Characteristic</i>	<i>Unit</i>	<i>Standard</i>	<i>Tolerance</i>	<i>Method</i>
pH	-	5.5	5.0-6.0	at 25 °C, in 10% sol.
Acidity	g / 100 g	0.8	1.5 max.	Lactic acid
Diastasic activity / DM	° P. ° W.K ° L	10,500 350 109		Pollack Windisch-Kolbach Lintner
Reducing sugars / DM Maltose	g / 100 g	30	27 min.	d.s.
Protein / DM	g / 100 g	9.0	8.0	N × 6.25
Mold	g / 100 g	4.5	3.6-5.0	
Ashes / DM	g / 100 g	1.4	2.0	d.s.

DM = Dry matter

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2/2**MICROBIOLOGICAL STANDARDS**

<i>Characteristic</i>	<i>Unit</i>	<i>Standard</i>	<i>Tolerance</i>	<i>Method</i>
Total germs	UFC/g		750,000 max.	
Coliforms	UFC/g		20,000 max.	
E.coli	UFC/g	absent		
Pathogenic staphylococci	UFC/g	absent		
Salmonella	UFC/25 g	absent		
Yeast	UFC/g		2,000 max.	
Mold	UFC/g		2,000 max.	

CONTAMINANTS STANDARDS

<i>Characteristic</i>	<i>Unit</i>	<i>Standard</i>	<i>Tolerance</i>	<i>Method</i>
Lead	ppm		0.2 max.	maltose
Cadmium	ppm		0.1 max.	maltose
Arsenic	ppm		0.1 max.	maltose
Mercury	ppm		0.1 max.	maltose
Aflatoxins B1	ppb		< 2	maltose
Aflatoxins B1,B2,G1,G2	ppb		< 4	maltose
Ocratoxins A	ppb		< 3	maltose
Residual pesticides				396/2005 CCE and further updating

BBD : 18 months after the date of manufacture

Preservation : temperature between 16°C and 20°C in a dry place ; humidity < 65%

Do not expose to sunlight

Close the bag after use

ALL OUR PRODUCTS ARE GUARANTEED 100% PURE BARLEY