	analytical specifications	
Industrial Products	MALT FLOUR DIASTASIC MALTORIS D	Page : 1/2

ORGANOLEPTIC CHARACTERISTICS

Characteristic	Standard	Method
Aspect	Thin homogeneous powder	Visual inspection
	Lack of particles foreign	
Colour	Creamy white	Visual inspection
	Characteristic of malt	
Smell / Taste	Smell and taste characteristics of malt	Olfactory and gustatory control
	Lack of taste and smell foreign	

PHYSICO-CHEMICAL STANDARDS

Characteristic	Unit	Min.	Standard	Max.	Method
Moisture	g / 100 g		7.0	8.0	Dessiccation
Specific gravity		0.3	0.5	0.7	at 20 °C
рН	-	5.0		6.5	at 25 °C, in 10% sol.
Acidity	g / 100 g			< 1.5	Lactic acid
Diastasic activity / DM	° P. ° W.K ° L	14,000 465 137			Pollack Windisch-Kolbach Lintner
Reducing sugars / DM Maltose	g / 100 g	10	12		Maltose
Glucose Fructose Sucrose Maltose Maltotriose Higher polymers	g/100 g g/100 g g/100 g g/100 g g/100 g g/100 g	10.0		14.0	Chromatography " " " by difference
Protein / DM	g / 100 g	10.0		14.0	N × 6.25
Gluten	g / 100 g	3.5			
Ashes / DM	g / 100 g		2.1	< 2.5	

DM = Dry matter



MICROBIOLOGICAL STANDARDS

Characteristic	Unit	Min.	Standard	Max.	Method
Total germs	UFC/g			< 2,000,000	indicative
Coliforms	UFC/g			< 50,000	
E.coli	UFC/g		0		
Pathogenic staphylococci	UFC/g		0		
Salmonella	UFC/25 g		0		
Yeast	UFC/g			< 30,000	
Mold	UFC/g			< 30,000	

CONTAMINANTS STANDARDS

Characteristic	Unit	Min.	Standard	Max.	Method
Lead	ppm			< 0.2	indicative
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 et 90/642/CCE

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