

## PRODUCT SPECIFICATION and NUTRITIONAL DATA

## DARK MALT EXTRACT

| Description:   |                       | A viscous liquid produced by enzyme assisted hot water extraction of malted barley, followed by filtration and concentration under vacuum evaporation. |                                |  |   |  |  |
|--|-----------------------|--|--------------------------------|--|---|--|--|
| Appearance:  |                       | Dark brown syru  | p                              |  |   |  |  |
| Odour:   |                       | Pleasant and characteristically malty  |                                |  |   |  |  |
| Taste:   |                       | Sweet with a strong and characteristic malt flavour  |                                |  |   |  |  |
| Ingredients:   |                       | Malted Barley (Kilned Malt, Roasted Malt), Water   |                                |  |   |  |  |
| Syrup Composition:   |                       | Soluble extract o<br>Water   | f malted barley (Total Solids) | Typically 77.1 – 79.6 %<br>Typically 20.4 – 22.9 % |   |  |  |
| Allergen Information:  |                       | Contains Gluten  |                                |  |   |  |  |
| Suggested Ingredient Declaration for Retail Product Labelling: |                       | Barley Malt Extract  |                                |  |   |  |  |
| Analytical Specification:                                      |                       |  |                                |  |   |  |  |
| Refractometric Solids %  | fractometric Solids % |  | 79.5 to 82                     |  |   |  |  |
| pH (10% w/v solution)  |                       | 5 to 6   |                                |  |   |  |  |
| Colour EBC (10% w/v solution)                                  |                       | 40 to 55   |                                |  |   |  |  |
| Microbiological Specification:                                 |                       |  |                                |  |   |  |  |
| Total Plate Count/g  |                       | ≤ 10,000   |                                |  |   |  |  |
| Yeasts/g   |                       | ≤ 10,000<br>≤ 100  |                                |  |   |  |  |
| Moulds/g   |                       | ≤ 100  |                                |  |   |  |  |
| Coliforms/g  |                       | ≤ 100  |                                |  |   |  |  |
|  |                       |  |                                |  |   |  |  |
| Nutritional Information:                                       |                       |  |                                |  |   |  |  |
| Typical Values   | Per 100g              |  |                                | Per 100g   |   |  |  |
| Energy Value   | 300 - 320             | kcal   | Total Dietary Fibre            | 1.5  | g |  |  |
|  | 1255 - 1340           | 0 kJ   | Total Carbohydrate             | 72 - 76  | g |  |  |
| Water  | 20.4 - 22.9           | g  | Available Carbohydrate         | 70 - 75  | g |  |  |
| Protein (N x 6.25)   | 3.5 - 5.0             | g  |                                |  |   |  |  |
| Fat  | < 0.2                 | g  | Of which sugars:               |  |   |  |  |
| Saturated Fatty Acids  | < 0.1                 | g  | Fructose                       | 0.8 - 1.6  | g |  |  |
| Monounsaturated Fatty Acids                                    | < 0.1                 | g  | Glucose                        | 4 - 8  | g |  |  |
| Polyunsaturated Fatty Acids                                    | < 0.1                 | g  | Sucrose                        | 1 - 2  | g |  |  |
| Ash  | 1.0 - 1.5             | g  | Maltose                        | 32 - 44  | g |  |  |
| Sodium   | 20                    | mg   | Maltotriose                    | 6 - 11   | g |  |  |
|  |                       |  |                                |  |   |  |  |

Nutritional values are for information only and do not indicate a specification parameter or a guarantee of composition.

| Issue: | 12         | Compiled by: | S. Brown                  |
|--------|------------|--------------|---------------------------|
| Date:  | 24/08/2021 | Position:    | Technical Support Manager |

Reason for change: New company logo