

## Ntense 800 LIQUID

<b>Description:</b>	Barley syrup which has been highly intensified in colour and flavour by utilising the Maillard reaction to complex nitrogenous compounds.  The production process involves enzyme assisted hot water extraction of barley and malted barley, followed by filtration, concentration under vacuum evaporation and controlled high temperature processing.
<b>Appearance:</b>	Very dark reddish-brown syrup
<b>Odour:</b>	Characteristic strong roasted / liquorice / treacle odour
<b>Taste:</b>	Sweet with characteristic strong liquorice / treacle and fruity flavours
<b>Ingredients:</b>	Barley, malted barley, water.
<b>Allergen Information:</b>	Contains Gluten: typically low level (e.g. 54 mg/kg *)  * External analysis result on one sample - July 2013 (for information only) <i>Laboratory: Campden Technology Ltd</i> <i>Test Method: R-Biopharm RIDASCREEN Gliadin Competitive Immunoassay R7021</i>

**Analytical Specification:**

Refractometric Solids %	73 to 77
pH (10% w/v solution)	3 to 4
Colour EBC (10% w/v solution)	750 to 850


**Microbiological Specification:**

Total Plate Count/g	≤ 10,000
Yeasts/g	≤ 100
Moulds/g	≤ 100
Coliforms/g	≤ 100

**Nutritional Information:**

Typical Values	Per 100g		Per 100g	
Energy Value	273	kcal	Total Dietary Fibre	3.0 g
	1160	kJ	Total Carbohydrate	62.6 g
Water	28.8	g	Available Carbohydrate	59.6 g
Protein (N x 6.25)	5.9	g	<i>Of which sugars:</i>	
Total Fat	0.6	g	Fructose	1.3 - 3.9 g
Saturated Fatty Acids	0.28	g	Glucose	3.6 - 6.8 g
Monounsaturated Fatty Acids	0.22	g	Sucrose	0.3 - 0.5 g
Polyunsaturated Fatty Acids	0.07	g	Maltose	21 - 25 g
Ash	2.1	g	Maltotriose	1.0 - 3.8 g
Sodium	27.4	mg		

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

Muntons plc

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Reviewed: 24/02/2020 (no changes required)