

BAKMALT MÖRK SPECIAL

Artikelnummer	266310	
Produktbeskrivning	Mörk Malt Special är en utmärkt färgsättare till mörka brödtyper och ger även en fyllig maltsmak. Den fungerar som ersättare för sockerkulör i färgsättningssammanhang. Produktens låga viskositet gör den enkel att hantera och dosera.	
Ingredienser	Rostat extrakt av mältat och mäskat KORN, koncentrat.	
Näringsvärde per 100 g	Energivärde	1100kJ, 260kcal
	Fett	<0,5 g
	Kolhydrater	59 g
	därav sockerarter	25 g
	Protein	5,5 g
	Natrium	<0,5 g
	motsvarar ca	1,40 g
Kemisk/fysikalisk data	Densitet, kg/l	: 1,30 - 1,36
	Viskositet, mPas	: <10000
	Färg, EBCU	: 8500 - 9500
	Diastatisk kraft, wk	: 0
	Torrsubstans, % Brix	: 73-76
	ph, 10 % lösning	: 3,5 - 4,5
	Askhalt, %	: <2
Allergener	Innehåller gluten (korn), enligt förordning 1169/2011/EG.	
GMO Status	Ingredienserna i denna produkt är inte genetiskt modifierade organismer (GMO) och är inte tillverkade från GMO. Enligt direktiv 1829/2003/EG och 1830/2003/EG.	
Mikrobiologi Riktvärde	Totalantal	≤10 000 cfu/g
	Jäst	≤100 cfu/g
	Mögel	≤100 cfu/g
Pesticider/Tungmetaller Riktvärde	Enligt förordning 1881/2006/EG och 396/2005/EG.	
Lagringsföreskrifter	Rekommenderat 10-18 °C.	
Övrig information	Konsistens: Trögflytande Färg: Mörkbrun Smak: Rik maltsmak	
Hållbarhet, månader	18	
Nettovikt och förpackning	14 kg, Plastdunk.	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

Bakels Sweden AB

Box 13099, 402 54 Göteborg

Telefon +46 (0)31 7553500

E-post info@bakelssweden.se Internet-adress www.bakelssweden.se

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1100 kg, Tank HD Polyeten.

**Rekommenderad deklaration till
slutförbrukare** MALTextrakt (korn).

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