

BAKING MALT LIGHT SPECIAL

Item number	266213	
Product type	An ideal malt extract for French and crusty loaves, as the resultant baked item will have the desired colour and crust associated with traditional continental bread. Flavour will also be enhanced with the use of this malt and it is an excellent ingredient in the production of rusks in substitution of sugars.	
Composition	Extract from malted and mashed BARLEY, concentrate.	
Nutritional information per 100 g	Energy value	1250kJ, 290kcal
	Fat	<0,5 g
	of which saturated	<0,5 g
	Carbohydrate	68 g
	of which saccharides	35 g
	Protein	4,5 g
	Sodium	<0,5 g
	correspondens to approx	0,02 g
Chemical/physical data	Density [kg/l] 1,35 - 1,40 20°C Viscosity [mPas] < 20000 25°C Brookfield LVT Colour [EBCU] 80 - 150 Lovibond, EBC-Analytica Diastatic power [wk] 0 EBC-Analytica 4.12 Dry substance, % Brix 77,5 - 81,5 Refractometer pH [10 % solution] 4,7 - 6 Ash content [%] < 2 600°C	
Allergens	Gluten (barley), according to regulation 1169/2011/EC.	
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.	
Microbiology Typical values	Total count aerobic	< 10 000 cfu/g
	Yeast	< 100 cfu/g
	Mould	< 100 cfu/g
	Salmonella	neg/ 25g
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.	
Storage	Recommended 10-18 °C.	
Other information	Consistency: Viscous Colour: Brown Taste: Sweet malt	
Shelf life, months	12	

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

BAKING MALT LIGHT SPECIAL

Packaging 14 kg, Plastic can.

Recommended declaration to end user

Last modified: 2022-09-30
Last verified: 2022-09-30
Printing date: 2022-09-30

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