

Baking Malt Dark Special 14 kg, Plastic can EUR

Item number	266311														
Product type	Dark Malt Special provides a natural dark colour in all types of brown bread and also lends a rich malt flavour. It is an ideal substitute for caramel. The low viscosity makes the product easy to handle and dose.														
Composition	Roasted extract from malted and mashed BARLEY, concentrate.														
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1100kJ, 260kcal</td></tr> <tr> <td>Fat</td><td><0,5 g</td></tr> <tr> <td>Carbohydrate</td><td>59 g</td></tr> <tr> <td> of which saccharides</td><td>25 g</td></tr> <tr> <td>Protein</td><td>5,5 g</td></tr> <tr> <td>Sodium</td><td><0,5 g</td></tr> <tr> <td>corresponds to approx</td><td>1,40 g</td></tr> </table>	Energy value	1100kJ, 260kcal	Fat	<0,5 g	Carbohydrate	59 g	of which saccharides	25 g	Protein	5,5 g	Sodium	<0,5 g	corresponds to approx	1,40 g
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Chemical/physical data	<table> <tr> <td>Density, kg/l</td><td>: 1,30 - 1,36</td></tr> <tr> <td>Viscosity, mPas</td><td>: <10000</td></tr> <tr> <td>Coulor, EBCU</td><td>: 8500 - 9500</td></tr> <tr> <td>Diastatic power, wk</td><td>: 0</td></tr> <tr> <td>Dry substance, % Brix</td><td>: 73-76</td></tr> <tr> <td>ph, 10 % lösning</td><td>: 3,5 - 4,5</td></tr> <tr> <td>Ash content, %</td><td>: <2</td></tr> </table>	Density, kg/l	: 1,30 - 1,36	Viscosity, mPas	: <10000	Coulor, EBCU	: 8500 - 9500	Diastatic power, wk	: 0	Dry substance, % Brix	: 73-76	ph, 10 % lösning	: 3,5 - 4,5	Ash content, %	: <2
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Allergens	Contain gluten (barley), according to regulation														
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	<table> <tr> <td>Total plate count</td><td>≤10 000 cfu/g</td></tr> <tr> <td>Yeast</td><td>≤100 cfu/g</td></tr> <tr> <td>Mould</td><td>≤100 cfu/g</td></tr> </table>	Total plate count	≤10 000 cfu/g	Yeast	≤100 cfu/g	Mould	≤100 cfu/g								
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Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.														
Storage	Recommended 10-18 ° C.														
Other information	Texture: Viscous Coulor: Dark brown Taste: Malt														
Shelf life, months	18														
Packaging	14 kg, Plastic can.														

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.

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Recommended declaration to end user MALT extract (barley)

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