

ORGANIC BAKING MALT SPECIAL

Item number	266810	
Product type	Organic Baking Malt Special is 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. Depending on the dosage the flavour will also be enhanced with the use of Organic Baking Malt Special. The product can also be applied in crackers, cereals and snacks. Organic Baking Malt Special is produced according to regulation EEC 2092/91 on organic production of agricultural products.	
Composition	Extract from malted and mashed organic BARLEY, concentrate.	
Nutritional information per 100 g	Energy value	1300kJ, 310kcal
	Fat	<0,5 g
	of which saturated	<0,5 g
	Carbohydrate	72 g
	of which saccharides	53 g
	Dietary fibre	<0,5 g
	Protein	5,5 g
	Sodium	<0,5 g
	correspondens to approx	0,10 g
Chemical/physical data	Density [kg/l] 1,35 - 1,40 20°C Viscosity [mPas] < 30000 25°C Brookfield LVT Colour [EBCU] 100-200 Lovibond, EBC-Analytica Diastatic power [wk] 0 EBC-Analytica 4.12 Dry substance, % Brix 77,5 - 80,5 Refractometer pH [10 % solution] 5 - 6 Ash content [%] < 2 600°C	
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	Total plate count	< 10 000 cfu/g
	Yeast	< 100 cfu/g
	Mould	< 100 cfu/g
	E-coli	neg/ 1 g
	Salmonella	neg/ 25 g
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.	

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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Storage	Recommended 10-18 °C.
Other information	Consistency: Viscous Colour: Brown Taste: Sweet malt
Shelf life, months	12
Packaging	14 kg, Jerry can.

Recommended declaration to end user

Last modified:	2014-03-25
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