

## Organic Baking Malt Dark Special

Description	Organic Dark Malt Special is prepared from organic barley of EU-origin, which after malting and mashing is concentrated through evaporation. Organic Dark Malt Special is dark brown in colour and has a rich malty flavour.	
Ingredients	<b>Organic barley malt</b> , water	
Application	- in all kind of dark breads - in various products instead of caramel colour or other artificial colouring agents.	
Typical Analysis	Total solids, % refractometer	73 - 77
	Colour in EBC units	5500 - 8000
	Diastatic power, WK	
	pH (in 10 % solution)	3,8- 4,5
	Viscosity, centipoise (25° C)	max 20 000
	Specific weight, g/ml at 20°c	1,3-1,4
Microbes	Total count	max 10 000 / g
	Moulds	max 100 / g
	Yeast	max 100 / g
Nutritional value on average, /100g	Energy, kJ	1174
	Energy, kcal	276
	Fat, g	0
	Carbohydrates, g	64
	-of which sugars, g	32
	Dietary fiber, g	<1
	Protein, g	4,8
	Salt, g	<0,050
Allergens	Organic barley (gluten) may contain traces of rye, wheat and oats. Product does not contain other allergens listed in the Annex II to the Regulation (EU) No 1169/2011.	
Chemical Quality	Product complies with the Regulations (EC) No 1881/2006 and 369/2005.	
Package	14 kg canister (No. 267910)	
Storage	The recommended storage is unopened at a maximum of 22°C. After opening the recommended storage is cool (max 15°C)	
Shelf life	18 months unopened. After opening the package, the microbiological quality of the product will no longer be under seller's control.	
	Last modified:	2023-01-13
	Last verified:	2023-01-13

*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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