

Producer: **SLADOVNA s.r.o., K. Světlé 1488/4,  
Bruntál, 792 01, Czech Republic**  
IČO: 47150688, DIČ: CZ 47150688  
tel. 554 712 874 - 5  
e-mail: [info@sladovna-bruntal.cz](mailto:info@sladovna-bruntal.cz)



## Bakery Malt Extract

### Specification

**Product label: Bakery Malt Extract**  
**EAN: 14 kg package: 8594007870053**

#### I. Organoleptic characteristic:

- colour:** honeyed (fawn)  
**smell:** typical malted, honeyed without undesirable smell  
**taste:** typical malted, sweet, honeyed, without undesirable taste  
**consistence:** thick liquid, honeyed consistence  
**description:** Bakery malt extract is made of Czech Malt – Pilsen type (unroasted malt) and drinking water, inspissated in special vaporizer; Malt extract does not contain any GMO component; The malt extract does not contain any BAA (biologically active additives).  
**additives:** without any additives, conservative substance, pigments or artificial aromas

Main allergens (Directive 2007/68/CE)	Is this allergens in extract?	Possible cross contamination
<b>Cereals with gluten (wheat, rye, barley, oat, spelt wheat, kamut, or hybridized strain) and by-products</b>	<b>Yes</b>	<b>No</b>
Lupin and products thereof	No	No
Shellfish and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soyabeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts (almond, hazelnuts, walnut, cashew, pecan nut, Brazil nut, pistachio nuts, macadamia nuts, Queensland nuts) and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	No	No
Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No
Celery and products thereof	No	No

These chemical norms answer to the production requirements of the notice number 305/2004 of the Ministry of Health.  
Product contains gluten.

## II. Physico-chemical and hygienic characteristic:

NUTRITIONAL INFORMATION – per 100 g:	
Energy value	1350 kJ/323 kcal
Fat - of which saturated	< 0,5 g < 0,5 g
Carbohydrates - of which sugars	76 g 57 g
Proteins	3,2 g
Salt	0,01 g

**solids:**..... 81,0±2°Bx  
**Diastatic power** ..... 3000 – 10 000 WK  
**maltose in solids**..... 25-34 %,  
**glucose in solids** ..... 3-6±2%  
**fructose in solids**..... 1-3±2%  
**minerals** ..... 1,2%  
**density 20°C**..... 1,39 – 1,41 g/ml  
**pH**..... 5,2 - 5,8  
**Pb**..... 0,004 mg/kg  
**Cd**..... 0,001 mg/kg

**Heavy metal residues: Tested according to monitoring plan to confirm compliance with EU Regulation 1881/2006/EC with later amendments setting maximum levels for certain contaminants in foodstuffs.**

**Pesticide residues: Tested according to monitoring plan to confirm compliance with EU Regulation 396/2005/EC with later amendments.**

## III. Microbiological characteristics:

Total amount of micro-organism: less than 10<sup>4</sup>/g ČSN ISO 4833  
Coliform bacteria: less than 10/g ČSN ISO 4832  
Yeast: less than 10<sup>2</sup>/g ČSN ISO 7954  
Mould: less than 10<sup>2</sup>/g ČSN ISO 7954

These microbiological norms answer to the production requirements of COMMISSION REGULATION (EC) No. 2073/2005.

## IV. Wrapping:

Product is wrapped to plastic buckets per 14 kg, plastic dose per 1,7 kg, plastic barrels per 49 kg, zinc-coated metal barrels with polyethylene inset per 280 kg.

## V. Stocking:

Product should be stored up to 20 °C, under cover – max. relative air humidity up to 60 %, without direct solar radiation, in clean room without off-flavour. After the opening of the packaging, the malt extract has to be stored in a fridge (between 1-5 °C). For the scooping it is necessary to use clean and dry ladle all the time.

## Vi. Durability:

Minimum durability is 9 months since date of production.