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## **Pale Ale Malt Extract**

### Specification

**Product label: Pale Ale Malt Extract**  
**EAN: 1,7 kg package: 8594007870138**

#### **I. Organoleptic characteristic:**

- colour:** darkly yellow, thighed
- smell:** typical malted, honey, clear, without undesirable smell
- taste:** typical malted, sweet, without undesirable taste
- consistence:** thick liquid, honeyed consistence
- description:** liquid Pale Ale Malt Extract is made of the mixture of 90% Pale Ale Malt (**barley**) and 10% Czech malt-Pilsen type (**Barley**) and drinking water, inspissated in the special vaporizer; **The Malt Extract does not contain GMOs and does not contain GM labeled raw materials;** The product was not irradiated
- additives:** without any additives, conservative substance, pigments or artificial aromas

<b>Main allergens (EU No.: 1169/2011)</b>	<b>Is this allergens in extract?</b>	<b>Possible cross contamination</b>
<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 an by-products	No	No
Shellfish and by-products	No	No
Molluscs and by-products	No	No
Eggs and by-products	No	No
Fish and by-products	No	No
Peanut and by-products	No	No
Soya and by-products	No	No
Milk and by-products (including lactose)	No	No
Nuts (almond, walnut, Cashew nut, Pecan nut, Brazil nut, pistachio, Macadamia nut, Queensland nut) and by-products	No	No
Sulphur dioxide and sulphites > 10 mg/kg	No	No
Sesame seeds and by-products	No	No
Mustard and by-products	No	No
Celery and by-products	No	No

These chemical norms answer to the production requirements of the notice number 305/2004 and 110/1997 of the Ministry of Health of Czech Republic and the direction of EU 852/2004. Product contains gluten. The product is in full accordance with EU Regulation 178/2002/EC with later amendments.

## II. Physico-chemical and hygienic characteristics:

NUTRITIONAL INFORMATION 100 g:	
Energy value	1350 kJ/323 kcal
Fat - of which saturated	< 0,5 g < 0,5 g
Carbohydrates - of which sugars	72 g 58 g
Proteins	6 g
Salt	0,01 g

**solids:**..... 81,0±2,5°Bx  
**density 20°C**..... 1,39 – 1,41 g/ml  
**pH**..... 4,3 - 5,8  
**Pb**..... 0,004 mg/kg  
**Cd**..... 0,001 mg/kg  
**Colour** ..... 30-40 EBC

**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  $10^5$  /g ČSN ISO 4833  
Coliform bacteria: less than  $10^4$ /g ČSN ISO 4832  
Yeast: less than  $10^3$ /g ČSN ISO 7954  
Mould: less than  $10^2$ /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, 14 kg plastic canisters, plastic dose per 1,7 kg, plastic barrels per 49 kg, zinc-coated metal barrels with polyethylene inset per 280 kg. We declare that all used packaging are suitable for the packing of the foodstuffs.

### V. Stocking:

Product should be stored between 1 and 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. Recommended dosage

In case of the using for the brewing 0,12-0,2 kg/liter, according to the requested gravity of the wort

### VII. Durability:

Minimum durability is 9 months since date of production.