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Powdered Malt extract-extra light Product specification

Appearance: A powder with an agreeable full odour of malt and a nice sweet taste.

The powder can be supplied in a wide range of colors on customer demand.

Source: Malt extract powdered is made by extracting Pilsen malt (malted barley), with

hot water. The wort is concentrated by means of an evaporator and dried in a

spray drier.

Physical

Specification: Diastatic power: NON-DIASTATIC

pH (10% w/v solution): 5,0 – 5,8 Solids content: 95% - 98% Colour: 10 - 15 EBC Color on demand: target color ± 12%

Microbiological specification:

Total count: <10,000/ gram
Yeast/Moulds: <100/ gram
E.coli: <10 / gram
Staph.aureus: <100 / gram
Salmonella: absent in 25 gram

Main allergens (Directive 2007/68/CE	Is this allergens in extract?	Possible cross containations
Cereals with gluten (wheat, rye, barley, oat, spelt wheat, kamut, or hybridized strain) and by-products	YES	No
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	YES
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

Nutritional information:

Energy: approximately 1618 K. Joules (381 kcal)
Fat: <0,1%, of which saturated fatty acides <0,1%

Carbohydrates: approx. 89%, of which mono and disacharides 58,6%

Proteins: 6,1% Fibre: <1% Salt (Na) 0,03%

Constituents: As a natural material the composition varies, but a typical analysis is:

Reducing sugars as Maltose: 38 - 54

Dextrins: 41% Ash: 2% Water: 4%

Storage conditions:

Product should be stored between $2-20^{\circ}$ C, under cover – max. relative air humidity up to 70 %, without direct solar radiation, in clean room without odor. When stored unopened in consistent cool, dry conditions the shelf life is 24 months after production.

In Bruntál 28th March 2017

Ing. Pavel Vavřík