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# Wheat Malt Extract

Specification

Product label: Wheat Malt Extract EAN: 14 kg package: 8594007870121

# I. Organoleptic charakteristic:

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colour:	thighed, dark amber
smell:	typical light-malted, honey, clear, without undesirable smell
taste:	typical light-malted, sweet, without undesirable taste
consistence:	thick liquid, honeyed consistence
description:	liquid Wheat malt extract is made of the mixture of 56-65% Wheat
	Malt and 35-44% Czech Malt-Pilsen type <b>(barley)</b> and drinking water, inspissated in 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

Main allergens (EU No.: 1169/2011)	Is this allergens in extract? Yes	Possible cross contamination No
Cereals with gluten (wheat, rye, barley, oat, spelt wheat, kamut, or hybridized strain) and by-products		
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

Used raw material were not genetically modified. 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	y:
Energy value:	804,9 / 192,2 kcal
Fat - of which saturated	< 0,3 g < 0,3 g
Carbohydrates - of which sugars	41,9 g 41,6 g
Proteins	5,12 g
Salt	0,109 g
colida	91 0±0 5°Py

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

Heavy metal residues: Tested according to minitoring plan to confirn compliance with EU Regulation 1881/2006/EC with later amendments setting maximum levels for certain contaminants in foodstuffs. Pesticide residues: Tested according to minitoring plan to confirn compliance with EU Regulation 396/2005/EC with later amendments.

The product is produced in accordance with EU Regulation 852/2004. The manufacturer has established functional traceability of the raw materials used.

#### III. Microbiological characteristics:

Total amoount of micro-organism: Coliform bacteria:	less than 10⁵/g less than 10⁴/g	
Yeast: Mould:	less than 10 <sup>3</sup> /g less than 10 <sup>2</sup> /g	ČSN ISO 7954

These microbiological norms answer to the production requirements of COMMISION REGULATION (EC) No. 1441/2007.

# IV. Wrapping:

Product is wrapt 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.

# V. Stocking:

Product should be stored between 1 and 18°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 bu 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:

1,7 kg packaging ... 6 months after the production; 14 kg plastic buckets ... 9 months after the production

director