

DIASTATISCHE PRODUCTEN

Product specification

Product code	111
Product name	Clearmalt
Date / version	01-02-2021 v.2
Physical specifications	Appearance: amber-brown viscous extract Ingredients: malt Odor: malt
Application	Bread and bakery Confectionery Toppings, fillings, sauces Baby food Pharmaceutics
Chemical specifications	Solid content: 79 - 81 % Ph: 5,2 - 5,8 Diastatic power: non Colour: 0 - 15 EBC
Microbiological specifications	Total count: <10000 /gr Yeast/molds: <100 /gr Salmonella: absent in 25 gr E.Coli: <10/gr Staph.aureus: <100/gr
Constituents analysis	Reducing sugars/maltose: 59-65% Dextrin: 12-14% Ash: 1-1.3% Proteins: 3-5% Water:15-20%
Nutritional information	Energy: ~ 1340KJ (315 Kcal) Fat: 0-0.2% g/100g Fiber: 0-0.6% g/100g Carbohydrate: 70-74% m/m Of which mono and disaccharide: 30-40% Sodium: 30-35mg

Allergenes

Allergenes	Yes	No
Cereals containing gluten*	x	
Cross-contamination with wheat possible	x	
Crustacee/Fish/Molluscs		x
Eggs/Milk		x
Soybean/Lupine		x
Nuts/Peanuts		x
Mustard/Seeds		x
Sulphur dioxide/Sulphites		x
Vegetables		x
Meat		x

Packaging options

Packaging type depends on the order

Packaging	Weight	Available	Shelf life
Bulk	variable	x	n.a.
IBC container	1000 L	x	6 months
Drum	300 kg	x	1 year
Drum	85 kg	x	1 year
Bucket	25 kg	x	6 months
Can	15 kg	x	6 months

Storage conditions/ Shelf life

Cool, dry, 10-15° C. For an unopened package container, bucket or can, properly stored as stated, the shelf life is 6 months. For the product in unopened drum the shelf life is 1 year.

Disclaimer

Our products are natural, with gluten as contained in barley and possible cross-contamination from wheat.

Our conditions are filed with Registry of the District Court of The Hague under number 36/2011, dated 3 May 2011.

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