



**PRODUCT  
SPECIFICATION**

**RB1500/40  
Gluten Free**

**DESCRIPTION**

A roast malt extract produced from roasted barley (*Hordeum vulgare*) malt, conditioned within our brewery prior to concentration by vacuum evaporation.

The product is manufactured according to the standards specified by the BRC Global Standard for Food Safety.

**Appearance:** Brown viscous liquid, free from extraneous matter.

**Odour:** Very mild roasted malt, mocha, fermented and free from foreign odours.

**Flavour:** Consistent characteristic, fermented, mild roast malt flavour, and free from off flavours.


**Application** For enriching the colour of bakery and confectionary products, ready meals, soups sauces and soft drinks.

|   |   |
|---|---|
| <b>Definition</b>                           | Malt Extract– foodstuff with colouring properties.  |
| <b>Legal Name</b>                           | Malt Extract (contains <b>Barley</b> ) / Roast Malt Extract (contains <b>Barley</b> )<br>or; Barley Malt Extract / Roasted <b>Barley</b> Malt Extract<br>– <i>Gluten Free</i>                         |
| <b>Manufactured<br/>(Country of Origin)</b> | PureMalt Products Ltd, Victoria Bridge, Haddington,<br>East Lothian, EH41 4BD<br><b>United Kingdom</b><br><br>Tel. 00 44 (0) 1620 82 46 96 Fax. 00 44 (0) 1620 82 20 18<br>Website : www.puremalt.com |
| <b>Ingredients</b>                          | <b>Malted Barley, Water,<br/>-contains no additives.</b>  |

**ANALYTICAL PARAMETERS**

|                  |  |             |
|------------------|--|-------------|
| *Solids          | Infrared moisture analyser             | 37-43       |
| *Colour          | EBC A430 nm (10mm cell) w/v 1g/1000mls | 15000-16000 |
| *pH              | 10% w/v sol <sup>n</sup>               | 3.0-4.0     |
| *Haze- Turbidity | EBC 0.5% w/v soln                      | <4.0        |
| *Hue Index       | 10(logA510/A610nm)(10mmcell) w/v soln  | >3.5        |
| *Density         | g/ml @20°C                             | 1.160-1.190 |
| *Viscosity       | Centipoise                             | <2500       |
| *Gluten          | ELISA ppm                              | <20         |

**\* Parameters specified on Certificate of Analysis**

|             |             |         |          |                                |  |
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## MICROBIOLOGICAL PARAMETERS

|                     | Method                     | Target       | Acceptable |
|---------------------|----------------------------|--------------|------------|
| *TVC                | UKAS Accredited Method     | <10/g        | 100/g      |
| *Enterobacteriaceae | UKAS Accredited Method     | Not Detected | <5/g       |
| *E. coli            | UKAS Accredited Method     | Not Detected | <5/g       |
| *Coliform           | UKAS Accredited Method     | Not Detected | <5/g       |
| *S. aureus          | UKAS Accredited Method     | Not Detected | <10/g      |
| *Salmonella         | UKAS Accredited Method     | ND / 50g     | ND / 25g   |
| *Clostridia sp.     | UKAS Accredited Method     | Not Detected | <5/g       |
| *Lactobacillus sp.  | UKAS Accredited Laboratory | Not Detected | <5/g       |
| *Acetobacter        | UKAS Accredited Laboratory | Not Detected | <5/g       |
| *Yeast and Mould    | UKAS Accredited Method     | <10/g        | <20/g      |
| *Osmophilic Yeast   | UKAS Accredited Method     | <10/g        | <20/g      |

\* Parameters specified on Certificate of Analysis

## NUTRITIONAL PARAMETERS (Typical/100g)

|                        |                             |   |         |
|------------------------|-----------------------------|---|---------|
| Energy kJ / kcals      |                             | C | 705/166 |
| Protein (N x 6.25)     |                             | A | 2.10    |
| Carbohydrate           |                             | C | 39.40   |
|                        | as sugars                   |   | 4.45    |
|                        | as polysaccharides          |   | 34.90   |
| Starch                 |                             | A | 0.1     |
| Total Fat              |                             | A | <0.5    |
|                        | Monounsaturated Fatty Acids | A | <0.1    |
|                        | Polyunsaturated Fatty Acids | A | <0.1    |
|                        | Saturated Fatty Acids       | A | <0.1    |
|                        | Trans Fatty Acids           | A | <0.1    |
| Dietary Fibre          |                             | A | <0.5    |
| Moisture               |                             | A | 58.0    |
| Sodium                 |                             | A | <10.0mg |
| Potassium              |                             | A | 146mg   |
| Ash                    |                             | A | 0.5     |
| Gluten, barley protein |                             | A | <20ppm  |

|             |             |         |          |                                |  |
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## FOOD SAFETY INFORMATION

- Manufactured in accordance with the United Kingdom Food Safety Act 1990. and in compliance with the EU General Food Law EC 178/2002.
- In the United States of America, the products are considered to be Food Substances affirmed GRAS (Generally Recognised as Safe) under the FDA reference 21CFR 184.1445-57, 915.45

## ALLERGENS -EU Food Information Regulation No. 1169/2011 (FIR) and Food Information for Consumers Regulation (FIC)

| Product free from category   | Yes | No | Product free from category     | Yes | No |
|--|-----|----|--------------------------------|-----|----|
| Barley, rye, wheat, oats and their hybridized strains and products of these. |     | ✓  | Nuts* see declaration          | ✓   |    |
| Gluten   | ✓   |    | Peanuts (oils and derivatives) | ✓   |    |
| Seeds (sunflower, rapeseed, cotton,) their oils and derivatives              | ✓   |    | Sesame seeds and derivatives   | ✓   |    |
| Lupin; oils and derivatives  | ✓   |    | Milk and milk derivatives      | ✓   |    |
| Mustard and derivatives  | ✓   |    | Egg and egg derivatives        | ✓   |    |
| Celery; Celeriac and derivatives   | ✓   |    | Soya and soya derivatives      | ✓   |    |
| Fish, Crustaceans, and derivatives   | ✓   |    | Maize and maize derivatives    | ✓   |    |
| Molluscs and derivatives   | ✓   |    | Sulphites                      | ✓   |    |
| <b>Dietary information</b>   |     |    | <b>Registered</b>              |     |    |
| Suitable for vegans  | ✓   |    | Vegan Society                  | ✓   |    |
| Diabetics  | ✓   |    |                                |     | ✓  |
| Halal requirements   | ✓   |    | Halal Food Council of Europe   | ✓   |    |
| Kosher   | ✓   |    | Pareve non-Passover-KLBD       | ✓   |    |
| Coeliacs   | ✓   |    |                                |     | ✓  |

- **Free from nuts declaration:** Absolute absence of all nut and nut products, including oils and sources of vegetable protein containing derivatives of nuts in the product.
- **Free from foreign contaminants:** The raw material passes over magnets and the product passes through a 1.00mm sieve prior to packaging.
- **Genetically modified Organisms:** With regard to the Regulation (EC) No. 1829/2003 and (EC) No. 1830/2003 of the European Parliament our products are GMO free therefore do not require any GM-labelling.
- **Nano Technology and Irradiation-** regarding Directive 1999/3/EC and Directive 1999/2/EC on Irradiation and EFSA guidance Notes on application of Nanotechnologies in the food and feed chain our products raw materials and process aids have not been subject to Irradiation or Nano Technology.
- **Gluten Free:** Batch analysis ensures compliance with the requirements for the declaration of "Gluten Free" less than 20ppm suitable for coeliac within the EU and USA. Please consult local legislation for acceptability within other countries.

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## Pesticide Residue and Toxins

Free from Contaminants & Pesticides (<Maximum Residue Limit) as defined by: -

- EU REGULATION (EC) NO 1881/2006 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 19 December 2006 on setting maximum levels for certain contaminants in foodstuffs.
- EU REGULATION (EC) NO 396/2005 on MRLs of pesticides with amendments


## HEAVY METALS

|        |          |         |          |
|--------|----------|---------|----------|
| Copper | 0.5ppm   | Mercury | <0.01ppm |
| Iron   | 7.0ppm   | Cadmium | <0.01ppm |
| Lead   | <0.01ppm | Arsenic | <0.03ppm |
| Zinc   | 0.89ppm  |         |          |

## PESTICIDE RESIDUE AND TOXINS

|                 |         |            |            |
|-----------------|---------|------------|------------|
| Aflatoxin B1/B2 | <0.1ppb | 3-MCPD     | <0.5ppm    |
| Aflatoxin G1/G2 | <0.1ppb | Pesticides | None Found |
| Vomitoxin DON   | <20 ppb | SO2        | <10ppm     |
| Ochratoxin A    | <0.5ppb | NDMA       | <5ppb      |



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**PACKAGING - Small Pack**

|                           |                 |
|---------------------------|-----------------|
| <b>PureMalt Item Code</b> | <b>FG089</b>    |
| Description               | <b>20Kg UHT</b> |
| Wt Per Pack - Average(kg) | <b>20</b>       |
| Tolerance                 | ±0.2            |
| No.Units Per Pack         | 1               |
| No.Units Per Pallet/Outer | 48              |

**Primary Packaging - Liner**

|            |                         |
|------------|-------------------------|
| Material   | Metallised Film + LLDPE |
| Weight (g) | 130 ± 5 (including cap) |
| Outlet     | 31mm Tamper evident cap |

**Secondary Packaging – Box**

|            |                    |
|------------|--------------------|
| Material   | Fibreboard (Paper) |
| Size(mm)   | 338*238*238        |
| Weight (g) | 560                |

**Tertiary Packaging**

**Export**

|                 |                    |
|-----------------|--------------------|
| Material        | Fibreboard (Paper) |
| Size(mm)        | 1219*914*965       |
| Weight (kg)     | 7.0                |
| No Packs/Pallet | 1                  |

**PACKAGING- IBC**


| <b>PureMalt Item Code</b> | <b>FG220</b>         | <b>FG088</b>          | <b>FG358</b>         |
|---------------------------|----------------------|-----------------------|----------------------|
| Description               | <b>1000Kg-Hybrid</b> | <b>1150Kg-Octobox</b> | <b>500Kg-Octobox</b> |
| Wt Per Pack - Minimum(kg) | <b>1000</b>          | <b>1150</b>           | <b>500</b>           |
| Tolerance                 | +2.5                 | +2.5                  | +2.5                 |
| No.Units Per Pack         | 1                    | 1                     | 1                    |
| No.Units Per Pallet/Outer | 1                    | 1                     | 1                    |

**Primary Packaging- Liner**

|            |                         |
|------------|-------------------------|
| Material   | Metallised Film + LLDPE |
| Weight (g) | 2200±100                |
| Outlet     | 2" (S60 thread)         |

**Secondary Packaging**

|             |                    |  |  |
|-------------|--------------------|--|--|
| Material    | Fibreboard (Paper) | PPE Coated Plywood Heat Treated Pallet | PPE Coated Plywood Heat Treated Pallet |
| Size(mm)    | 1100*1100*1210     | 1120*1120*920                          | 1120*1120*450                          |
| Weight (kg) | 43kg (inc pallet)  | 62.5                                   | 52.0                                   |

|             |             |         |          |                                |  |
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Packaging materials comply with the following regulations: -

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.
- Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food
- Code of Federal Regulation 21 177 1520 – polyolefin resin

### **SHELF LIFE/STORAGE**

#### **Small Pack**

##### **- Unopened**

- 12 months maximum ambient temperature 5-25°C.

##### **- After Opening**

- Avoid ingress of air, reseal package with valve or cap.
- Dispense by tilting on side and allow internal bag to collapse.
- Product must be stored at a temperature below 5°C.
- Use within 4 weeks.


#### **Intermediate Bulk Containers**

##### **- Unopened**

- 12 months maximum ambient temperature 5-25°C.

##### **- After Opening**

- Avoid ingress of air, reseal package with valve.
- Dispense on side allowing internal liner to collapse.
- Product must be stored at a temperature below 5°C.
- Use within 4 weeks (one week at ambient)

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