



## PRODUCT SPECIFICATION

CB120/65

### DESCRIPTION

A **High Gravity Malt Beer** produced from caramelised barley (*Hordeum vulgare*) malt and malted barley, 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:** Reddish/brown viscous liquid, free from extraneous matter.

**Odour:** Characteristically malty, caramel, free from burnt and foreign odours.

**Flavour:** Consistent characteristic, malty, caramel, nutty flavour, and free from burnt and off flavours.

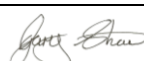
**Application:** For use in the manufacture of beers and malt beverages. Generally, requires filtration.

<b>Definition</b>	High Gravity Malt Beer
<b>Manufactured</b> <b>(Country of Origin)</b>	PureMalt Products Ltd, Victoria Bridge, Haddington, East Lothian, EH41 4BD <b>United Kingdom</b>  Tel. 00 44 (0) 1620 82 46 96 Fax. 00 44 (0) 1620 82 20 18 Website : <a href="http://www.puremalt.com">www.puremalt.com</a>
<b>Ingredients</b>	<b>Malted Barley, Water, Hops,</b> <b>-contains no additives</b>

### ANALYTICAL PARAMETERS

*Solids	° Brix	62-68
*Colour	EBC A430 nm (10mm cell) w/v soln	1500-1850
*pH	10% w/v sol <sup>n</sup>	4.6-5.6
*Hue Index	10(logA510/A610nm) (10mm cell) w/v soln	>4.5
*Alcohol	ABV	Nil
*Bitterness	BU A275nm	<20
Bitterness	Iso alpha acid HPLC	Nil
*Haze (on manufacture)	EBC@ 10%w/v Soln	<60.0
*Density	g/ml @ 20.0 °C	1.295-1.330
*Viscosity	Centipoise	<1250

\* Parameters specified on Certificate of Analysis

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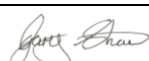
## MICROBIOLOGICAL PARAMETERS

	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	1069/252
Protein (N x 6.25)	A	3.10
Carbohydrate (available)	C	59.8
as sugars (<DP3)		24.6
as polysaccharides		39.9
Starch	A	0.1
Total Fat	A	<0.5
Saturated fat		<0.1
Unsaturated Fat		<0.1
Dietary Fibre	A	0.5
Moisture	A	35.8
Sodium	A	12.6mg
Potassium	A	411mg
Ash	A	0.3
Gluten, barley protein	A	<2000ppm

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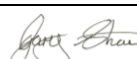
## FOOD SAFETY INFORMATION

- 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.

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**Pesticide Residue and Toxins**

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

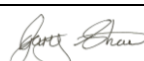
- EU REGULATION (EC) NO 1881/2006 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 19 December 2006 on setting maximum levels for certain contaminants in foodstuffs.
- EU REGULATION (EC) NO 396/2005 on MRLs of pesticides with amendments

Aflatoxin B1/B2	<0.2ppb	Pesticides	None Found
Aflatoxin G1/G2	<0.2ppb	SO2	<10ppm
Vomitoxin DON	<20ppb	NDMA	<1ppb
Ochratoxin A	<0.5ppb	3-MCPD	<0.5ppm

**Heavy Metals**

Copper	0.109ppm	Mercury	<0.01ppm
Iron	3.7ppm	Cadmium	<0.01ppm
Lead	<0.005ppm	Arsenic	0.015ppm
Zinc	<2.0ppm		



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## PACKAGING

PureMalt Ref. Code	FG025	FG026	FG024	FG023
Description	<b>20Kg-UHT</b>	<b>650Kg Hybrid</b>	<b>1100Kg Hybrid</b>	<b>Octobox 1000Kg</b>
Wt Per Pack – Average (kg)	<b>20</b>			
Wt Per Pack - Minimum(kg)		<b>650</b>	<b>1100</b>	<b>1000</b>
Tolerance	±0.2	+1.5	+2.5	+2.5
No.Units Per Pack	1	1	1	1
No.Units Per Pallet/Outer	48	1	1	1

### Primary Packaging

Material	Metallised Film + LLDPE		
Weight (g)	130 ± 5 (including cap)	2200±100	
Outlet	31mm Tamper evident cap	2" (S60 thread)	

### Secondary Packaging

Material	Fibreboard (Paper)			PPE coated Plywood
Size(mm)	338*238*238	1140*1140*740	1100*1100*1210	1120*1120*920
Weight (g)	560	36kg (inc pallet)	43kg (inc pallet)	62.5kg

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

#### - Unopened

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

#### - After Opening

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

### Colloidal Stability

The nature of malt concentrates is such that the turbidity/haze and colour will increase during storage. The turbidity may increase up to 4 fold on prolonged storage.

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