



PRODUCT SPECIFICATION

RB3/65
Gluten Free

DESCRIPTION

A **High Gravity Malt Beer** 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: Amber brown viscous liquid, free from extraneous matter.

Odour: Intense roasted malt, mocha, fermented and free from foreign odours.

Flavour: Consistent characteristic, nutty, strong roast malt flavour, and free from off flavours.


Application For colour and flavour adjustment of beers and lagers.

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

ANALYTICAL PARAMETERS

*Solids	Infrared moisture analyser	62-68
*Colour	EBC A430 nm (10mm cell) w/v 5g/1000mls	2500-3500
*pH	10% w/v soln	3.2-4.2
*Haze	EBC 2.0% w/v soln	<4.0
*Hue Index	10(logA510/A610nm)(10mmcell) w/v soln	>4.5
*Alcohol	ABV	Nil
*Bitterness	BU A275nm	<10
*Density	g/ml@20°C	1.295-1.330
*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	1068 / 251
Protein (N x 6.25)	A	2.70
Carbohydrate	C	59.45
as sugars		11.60
as polysaccharides		47.85
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	1.35
Moisture	A	35.0
Sodium	A	18.0mg
Potassium	A	450mg
Ash	A	1.5
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	✓	
Dietary information			Registered		
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	1.3ppm	Mercury	<0.01ppm
Iron	9.1ppm	Cadmium	<0.01ppm
Lead	0.061ppm	Arsenic	<0.04ppm
Zinc	2.75ppm		

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

PureMalt Item Code	FG207
Description	20Kg UHT
Wt Per Pack - Average(kg)	20
Tolerance	± 0.2
No.Units Per Pack	1
No.Units Per Pallet/Outer	48

Primary Packaging - Liner

Material	Metallised Film + LLDPE
Weight (g)	130 \pm 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 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.

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