



PRODUCT SPECIFICATION

RBSmooth

DESCRIPTION

A **High Gravity Malt Beer** produced from roasted 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: 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 colour 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	<65
*Colour	EBC A430 nm (10mm cell) w/v 2g/1000mls	8100-8600
	<i>EBC A430 nm (10mm cell) v/v 2ml/1000mls</i>	<i>9000-11000</i>
*pH	10% w/v sol ⁿ	3.0-5.0
*Haze- Turbidity	EBC 1.0% w/v soln	<4.0
*Hue Index	10(logA510/A610nm)(10mmcell) w/v soln	>3.5
*Alcohol	ABV	Nil
*Bitterness	BU A275nm	<100
*Density	g/ml@20°C	1.200-1.270
*Viscosity	Centipoise	<2500

*** 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	970 / 232
Protein (N x 6.25)	A	2.70
Carbohydrate	C	55.4
as sugars		1.6
as oligosaccharides		53.8
Starch	A	0.1
Total Fat	A	<0.5
Saturated fat		<0.1
Unsaturated Fat		<0.1
Dietary Fibre	A	0.38
Moisture	A	41.6
Sodium	A	<11.0mg
Potassium	A	207mg
Ash	A	0.38

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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.

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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	10.0ppm	Cadmium	<0.01ppm
Lead	<0.01ppm	Arsenic	<0.03ppm
Zinc	1.27ppm		

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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PureMalt
PACKAGING - Aseptic

PureMalt Item Code	FG115	FG114	FG113
Description	20Kg-UHT	1000Kg Hybrid	1000Kg Octobox
Wt Per Pack - Average(kg)	20		
Wt Per Pack - Minimum(kg)		1000	1000
Tolerance	±0.2	+2.5	+2.5
No.Units Per Pack	1	1	1
No.Units Per Pallet/Outer	48	1	1

Primary Packaging - Liner

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

Secondary Packaging - Box

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

Tertiary Packaging

Export

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

PACKAGING -Non-Aseptic

PureMalt Item Code	FG336
Description	18-Kg Jerry can
Wt Per Pack (Minimum) kg	18
Tolerance	+0.5
No.Units Per Pack	1
No.Units Per Pallet/Outer	32

Primary Packaging

Material	HDPE
Size(mm)	275*220*337
Weight (g)	800 ± 30
Outlet	56mm Tamper evident cap



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

Aseptic

- Unopened

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

- After Opening

- Avoid ingress of air, reseal package with valve.
- Dispense allowing internal liner to collapse.
- Product must be stored at a temperature below 15°C.
- Use within 4 weeks (one week at ambient)

Non-Aseptic

- Unopened

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

- After Opening

- Avoid ingress of air,
- Dispense with top pressure of CO² or N².
- Product must be stored at a temperature below 15°C.
- Use within 4 weeks (one week at ambient)

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