

**PRODUCT
SPECIFICATION**



DESCRIPTION

A high gravity roast malt beer, for late stage differentiation of standard beers and lagers with low turbidity and a positive effect on foam. The product is manufactured according to the standards specified by the BRC Global Standard for Food Safety.

Application : For colour correction purposes we suggest an addition rate from 0.01 to 0.1%.
(There is no maximum permissible level and higher addition rates are acceptable.)
An addition rate of 12-14g/hl will increase beer colour by 1.0EBC.

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

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


Flavour: Slight roast malt flavour, and free from fermented or off flavours.

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

* Brix	Refractometric	55-65
*Colour	EBC A430 nm (10mm cell) v/v 2ml/1000mls	9000-10000
*Colour	EBC A430 nm (10mm cell) w/v 2g/1000mls	7250-7850
*pH	10% w/v soln	3.0-4.0
Hue Index	10(logA510/A610nm) (10mm cell) w/v soln	>4.5
* Haze- Turbidity	Increase in beer @ 0.1% addition rate	0.2-0.6
*Density	g/ml @ 20°C	1.240-1.310
*Viscosity	Centipoise	<1500

*** Parameters specified on Certificate of Analysis**

Page 1 of 6	Document No	Version	Issue No	Approved By	Date : 01 st June 2020
	PDS REX	Beer	06	Gary Shaw Technical Manager	CONTROLLED DOC 



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	Not Detected	<10/g
*Osmophilic Yeast	UKAS Accredited Method	Not Detected	<10/g

* Parameters specified on Certificate of Analysis

NUTRITIONAL PARAMETERS (Typical/100g)

Energy kJ / kcals	C	953/224
Protein (N x 6.25)	A	2.42
Carbohydrate	C	53.05
as sugars		10.30
as polysaccharides		42.75
Starch	A	0.1
Total Fat	A	<0.5
Monosaturated 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	1.78
Moisture	A	42.0
Sodium	A	16.0mg
Potassium	A	402mg
Ash	A	1.25
Gluten, barley protein	A	<20ppm




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	✓				

- **Gluten Free:** Batch analysis ensures compliance with the requirements for the declaration of “Gluten Free” less than 20ppm suitable for coeliacs within the EU and USA.
Please consult local legislation for acceptability within other countries.
- **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.

Page 3 of 6	Document No	Version	Issue No	Approved By	Date : 01 st June 2020
	PDS REX	Beer	06	Gary Shaw Technical Manager	CONTROLLED DOC 



Pesticide Residue and Toxins

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

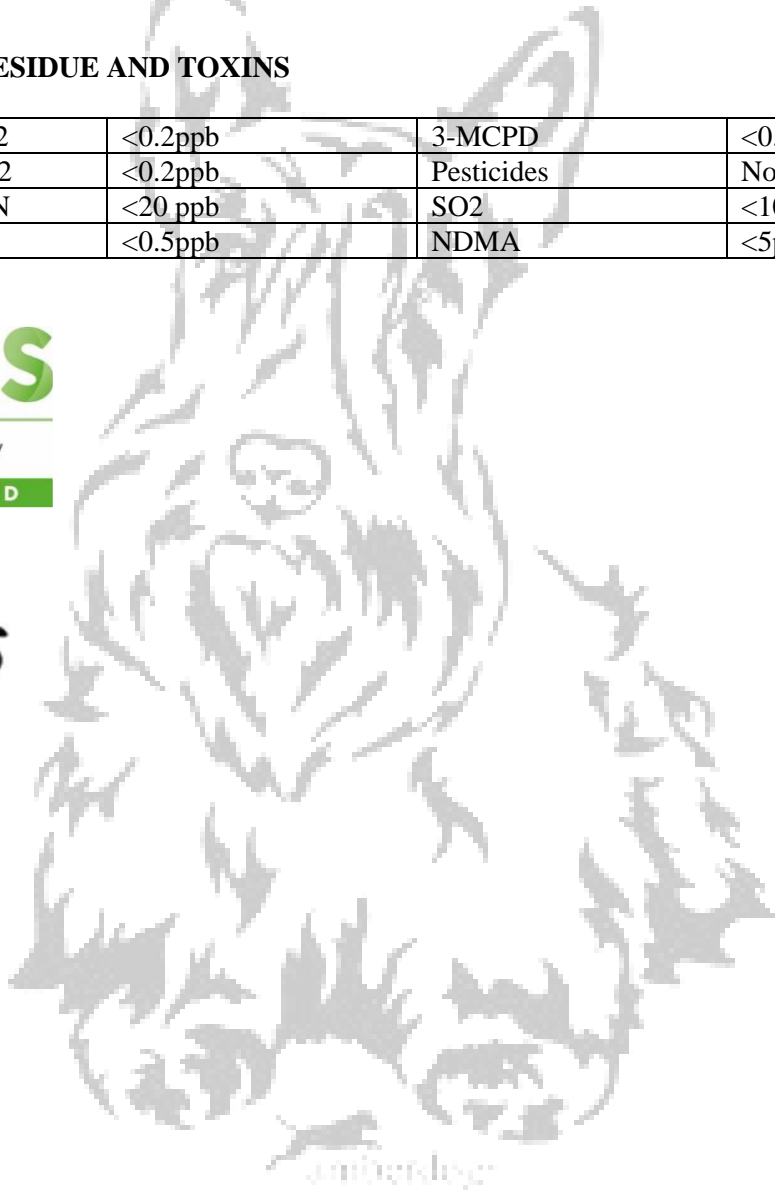
- EU REGULATION (EC) NO 1881/2006 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 19 December 2006 on setting maximum levels for certain contaminants in foodstuffs.
- EU REGULATION (EC) NO 396/2005 on MRLs of pesticides with amendments


HEAVY METALS

Arsenic	0.040ppm	Mercury	<0.01ppm
Lead	<0.02ppm	Cadmium	<0.01ppm
Tin	<0.06ppm	Zinc	2.46ppm
Iron	8.12	Copper	1.17ppm

PESTICIDE RESIDUE AND TOXINS

Aflatoxin B1/B2	<0.2ppb	3-MCPD	<0.5ppm
Aflatoxin G1/G2	<0.2ppb	Pesticides	None Found
Vomitoxin DON	<20 ppb	SO2	<10ppm
Ochratoxin A	<0.5ppb	NDMA	<5ppb



Page 4 of 6	Document No PDS REX	Version Beer	Issue No 06	Approved By Gary Shaw Technical Manager	Date : 01 st June 2020 CONTROLLED DOC 
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PACKAGING -Aseptic

PureMalt Item Code	FG260	FG298	FG274
Description	20Kg-UHT	900Kg-Octobox	1100Kg Octobox
Wt per Pack (Average)kg	20		
Wt per Pack (Minimum)kg		900	1100
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 (including cap)	2200±100	2200±100
Outlet	31mm Tamper evident cap	2” (S60 thread)	2” (S60 thread)

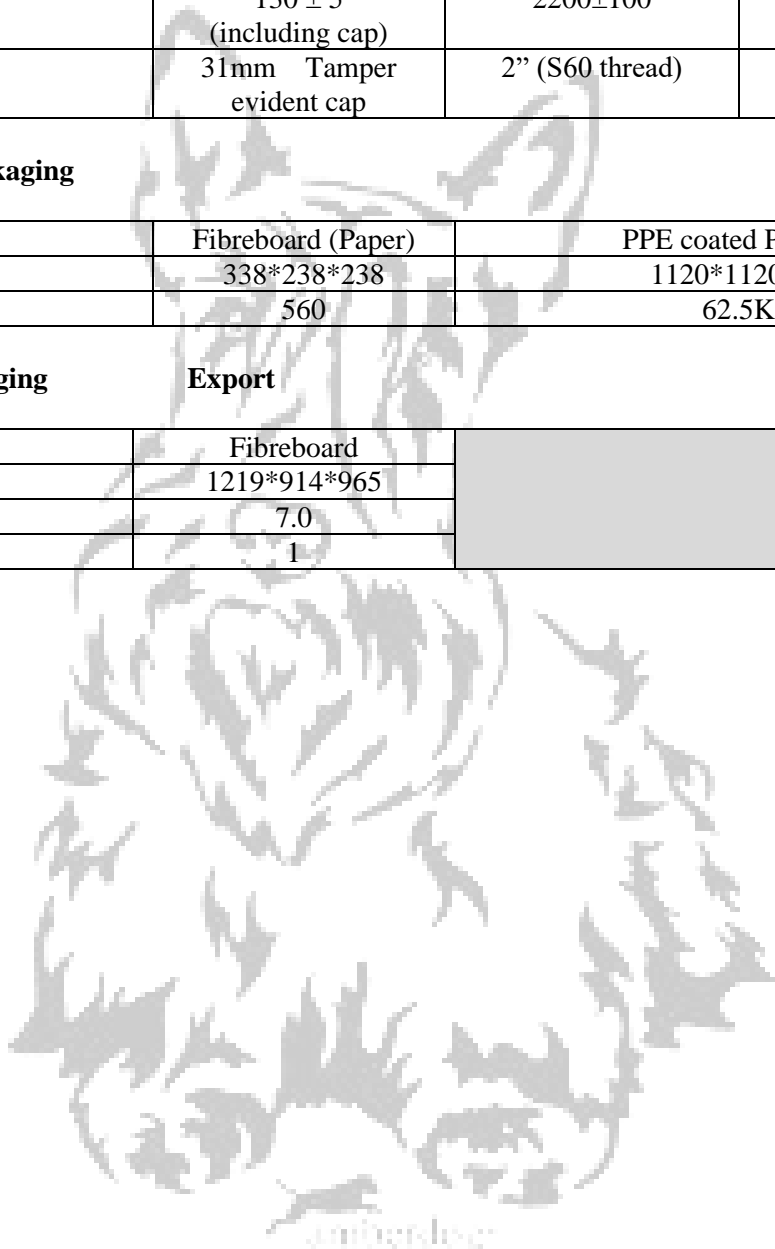
Secondary Packaging

Material	Fibreboard (Paper)	PPE coated Plywood
Size(mm)	338*238*238	1120*1120*920
Weight (g)	560	62.5Kg

Tertiary Packaging

Export

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





PACKAGING -Non-Aseptic

PureMalt Item Code	FG327 FG338;FG339	FG262	FG268
Description	18-Kg Jerry can	1100Kg Schutz	1100Kg Transitank
Wt Per Pack (Minimum) kg	18	1100	1100
Tolerance	+0.5	+2.5	+2.5
No.Units Per Pack	1	1	1
No.Units Per Pallet/Outer	32	1	1

Primary Packaging

Material	HDPE	HDPE	Stainless Steel
Size(mm)	275*220*337	1200*1000*1160	1000*1000*1820
Weight (g)	800 ± 30	17.2kg (56kg inc Steel pallet)	130kg
Outlet	56mm Tamper evident cap	2" (S60 Thread)	DN 50 butterfly valve

SHELF LIFE/STORAGE

Aseptic

- Unopened – All Pack Types

- 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 - Jerry Can

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

- Unopened - Schutz / Transitank

- 6 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)

Page 6 of 6	Document No	Version	Issue No	Approved By	Date : 01 st June 2020
	PDS REX	Beer	06	Gary Shaw Technical Manager	CONTROLLED DOC 