



## PRODUCT SPECIFICATION

**RD50**  
**Gluten Free**

### DESCRIPTION

A hot water extract of roasted barley (*Hordeum vulgare*) malt, concentrated by vacuum evaporation and spray dried to produce a fine granular powder.

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

**Appearance:** Dark brown or black granular powder; free from extraneous matter.

**Odour:** Characteristic roasted malt; burnt toast, coffee-like; free from fermented & foreign odours.

**Flavour:** Consistent characteristic; mild roast; burnt toast or coffee-like; free from fermented, strong or off flavours.


**Application:** For use in bakery, confectionary; ice cream; soups; sauces; ready meals and meat free/vegan alternatives.

<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> ) or; <b>Barley</b> Malt Extract; Roasted <b>Barley</b> Malt Extract – <i>Gluten Free</i>
<b>Manufactured (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,</b> <b>-contains no additives.</b>

### ANALYTICAL PARAMETERS

Solids	dry wt % (3 hours 105°C)	>95
*Moisture	Loss on drying	<5.0
*Colour	EBC A430 nm (10mm cell)	28000-31000
*Gluten	Elisa	<20ppm
*pH	10% w/v sol <sup>n</sup>	3.0-4.0
*Turbidity	EBC 0.2% w/v sol <sup>n</sup>	<4.0
Particle Size	micron	<750
Water Activity	Aw	<0.35

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

Page 1 of 5	Document No	Version	Issue No	Approved By	Date :01 <sup>st</sup> June 2020
	PDS13	EngStd	06	Gary Shaw Technical Manager	CONTROLLED DOC 




## MICROBIOLOGICAL PARAMETERS

	Method	Target	Acceptable
*TVC	UKAS Accredited Method	<100	<1000/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
*Bacillus cereus	UKAS Accredited Method	<5/g	<20/g
*Listeria monocytogenes	UKAS Accredited Method	ND/25g	ND/25g
*Lactobacillus sp.	UKAS Accredited Laboratory	Not Detected	<5/g
*Acetobacter	UKAS Accredited Laboratory	Not Detected	<5/g
*Yeast and Mould	UKAS Accredited Method	<10	<100/g
*Therm. Aerobic Spores	UKAS Laboratory Method	<1 /2g	<30/2g
*Therm. Anaerobic Spores	UKAS Laboratory Method	<10 /2g	<30/2g

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

## NUTRITIONAL PARAMETERS (Typical/100g)

Energy kJ / kcals	C	1630/384
Protein (N x 6.25)	A	5.00
Carbohydrate	C	90.91
as sugars		10.30
as polysaccharides		79.79
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	2.89
Sodium	A	<10.0mg
Potassium	A	337mg
Ash	A	1.2
Gluten, barley protein	A	<20ppm

Page 2 of 5	Document No	Version	Issue No	Approved By	Date :01 <sup>st</sup> June 2020
	PDS13	EngStd	06	Gary Shaw Technical Manager	CONTROLLED DOC 



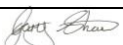
## FOOD SAFETY INFORMATION

- 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.

Page 3 of 5	Document No	Version	Issue No	Approved By	Date :01 <sup>st</sup> June 2020
	PDS13	EngStd	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

Copper	1.16ppm	Mercury	<0.01ppm
Iron	16.1ppm	Cadmium	<0.01ppm
Lead	<0.01ppm	Arsenic	<0.03ppm
Zinc	2.05ppm		

### 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



Page 4 of 5	Document No	Version	Issue No	Approved By	Date :01 <sup>st</sup> June 2020
	PDS13	EngStd	06	Gary Shaw Technical Manager	CONTROLLED DOC



## PACKAGING

PureMalt Item Code	FG124	FG127
Description	25Kg – Plain Bags	25Kg – Logo Bags
Wt Per Pack - Minimum(kg)	25	
Tolerance	+0.5	
No.Units Per Pack	1	
No.Units Per Pallet/Outer	40	

### Primary Packaging

Colour	Blue Tint
Material	Blend of polythene polymers LDPE, LLDPE, MDPE,HDPE
Weight (g)	55
Seal	Knotted

### Secondary Packaging

Colour	Blue Opaque	White/Blue Opaque
Material	Blend of polythene polymers LDPE, LLDPE, MDPE,HDPE	
Size(mm)	405*560*890	
Weight (g)	186	
Seal	Heat Sealed	

### Tertiary Packaging

	Domestic	Export
Material	Fibreboard	
Size(mm)	1200*990*720	1200*920*965
Weight (kg)	2.5	7.0
No Packs/Pallet	1	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

**Unopened** 24 months maximum ambient temperature 5-25°C.

#### After Opening

- Avoid ingress of air, reseal package.
- Product must be stored at a temperature below 25°C.
- Use within 3 months.

Page 5 of 5	Document No	Version	Issue No	Approved By	Date :01 <sup>st</sup> June 2020
	PDS13	EngStd	06	Gary Shaw Technical Manager	CONTROLLED DOC 