



PRODUCT SPECIFICATION

RL25
Gluten Free

DESCRIPTION

A hot water extract of roasted barley (*Hordeum vulgare*) malt, concentrated by vacuum evaporation. The product is manufactured according to the standards specified by the BRC Global Standard for Food Safety.

Appearance: Dark brown/black viscous liquid, 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 brewing and bakery, confectionary; ice cream; soups sauces and ready meals.

Definition	Malt Extract– foodstuff with colouring properties.
Legal Name	Malt Extract (contains Barley); Roast Malt Extract (contains Barley) or; Barley Malt Extract; Roasted Barley Malt Extract – <i>Gluten Free</i>
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, -contains no additives.

ANALYTICAL PARAMETERS

*Solids	Infrared moisture analyser	<54
*Colour	EBC A430 nm (10mm cell)	15000-16500
*Gluten	Elisa	<20ppm
*pH	10% w/v sol ⁿ	3.0-4.0
Haze-Turbidity	EBC 0.5% w/v sol ⁿ	<4.0
*Density	g/ml @20°C	1.180-1.250
*Viscosity	Centipoise	<3000

*** 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 / kcal	C	838/198
Protein (N x 6.25)	A	2.50
Carbohydrate	C	46.90
as sugars		5.30
as polysaccharides		41.60
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	50.0
Sodium	A	<10.0mg
Potassium	A	174mg
Ash	A	0.6
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	0.6ppm	Mercury	<0.01ppm
Iron	8.3ppm	Cadmium	<0.01ppm
Lead	<0.01ppm	Arsenic	<0.03ppm
Zinc	1.06ppm		

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

PureMalt Item Code	FG155	FG352
Description	20Kg UHT	1000Kg-Hybrid
Wt Per Pack - Average(kg)	20	
Wt Per Pack - Minimum(kg)		1000
Tolerance	±0.2	+2.5
No.Units Per Pack	1	1
No.Units Per Pallet/Outer	48	1

Primary Packaging - Liner

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

Secondary Packaging - Box

Material	Fibreboard (Paper)	
Size(mm)	338*238*238	1100*1100*1210
Weight (g)	560	43kg (inc pallet)

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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