



PRODUCT SPECIFICATION

RB1500/40
Gluten Free

DESCRIPTION

A **Speciality Malt Liquid** produced from roasted barley (*Hordeum vulgare* L.) 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: 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	Liquid Malt
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	37-43
*Colour	EBC A430 nm (10mm cell) w/v 1g/1000mls	15000-16000
	<i>EBC A430 nm (10mm cell) v/v 1ml/1000mls</i>	<i>17400-19000</i>
*pH	10% w/v sol ⁿ	3.2-4.2
*Haze- Turbidity	EBC 0.5% w/v sol ⁿ	<5.0
*Alcohol	ABV	Nil
Bitterness	HPLC as iso-alpha acids 10% w/v soln	<4
*Density	g/ml	1.160-1.190
*Viscosity	Centipoise	<2500
*Gluten	ELISA ppm	<20

*** Parameters specified on Certificate of Analysis**

Page 1 of 6	Document No	Version	Issue No	Approved By	Date :01 st August 2022
	PDS154	Brewing	6	Gary Shaw Technical Manager	CONTROLLED DOC 




MICROBIOLOGICAL PARAMETERS

	Method	Target	Acceptable
*TVC	Based on BS EN ISO 4833-1:2013 Pour plate technique with Plate count agar at 30°C for 48hrs.	<10/g	100/g
*Enterobacteriaceae	Based on BS ISO 21528-2:2017	Not Detected	<5/g
*E. coli	Based on BS EN ISO 16649-2:2001	Not Detected	<5/g
*Coliform	Based on ISO 4832:2006	Not Detected	<5/g
*S. aureus	Based on BS EN ISO:6888:Part 1:1999 using Staphytec plus latex confirmation	Not Detected	<10/g
*Salmonella	ELISA screening test using Solus Salmonella pre-enrichment with BS EN ISO 6579-1:2017 confirmatory tests	ND / 50g	ND / 25g
*Clostridia sp.	Based on BS EN ISO 7937:2004	Not Detected	<5/g
*Lactobacillus sp.	Based on BSEN ISO 15214:1998	Not Detected	<5/g
*Acetobacter	UKAS Accredited Laboratory In-house	Not Detected	<5/g
*Yeast and Mould	Based on BS ISO 21527-1:2008	<10/g	<20/g
*Osmophilic Yeast	UKAS Accredited Laboratory In-house	<10/g	<20/g

* Parameters specified on Certificate of Analysis

NUTRITIONAL PARAMETERS (Typical/100g)

Energy kJ / kcals		C	666/157
Protein (N x 6.25)		A	1.80
Carbohydrate		C	36.56
	as sugars		3.10
	as polysaccharides		33.46
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	1.7
Moisture		A	59.7
Sodium		A	24.0mg
Potassium		A	64.7mg
Ash		A	0.5
Gluten, barley protein		A	<20ppm

Page 2 of 6	Document No	Version	Issue No	Approved By	Date :01 st August 2022
	PDS154	Brewing	6	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	✓	
Dietary information			Registered		
Suitable for vegans	✓		Vegan Society	✓	
Diabetics	✓				
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 with local Governing Body for applicable legislative declaration.
- **Regulation (EC) No. 1334/2008:** Regarding Article 16 of this regulation, this product may be considered as a “natural roast barley malt flavour”.

Page 3 of 6	Document No	Version	Issue No	Approved By	Date :01 st August 2022
	PDS154	Brewing	6	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	<1.0ppm	Mercury	<0.1ppm
Iron	<20ppm	Cadmium	<0.1ppm
Lead	<0.1ppm	Arsenic	<0.06ppm
Zinc	<2.0ppm	Tin	<1.00ppm

PESTICIDE RESIDUE AND TOXINS

Aflatoxin B1/B2	<1.0ppb	3-MCPD	<0.5ppm
Aflatoxin G1/G2	<1.0ppb	Pesticides	None Found
Vomitoxin DON	<20 ppb	SO2	<10ppm
Ochratoxin A	<0.5ppb	NDMA	<5ppb
Zearalenone	<20ppb	Benzopyrene	<1.0ppb



Page 4 of 6	Document No PDS154	Version Brewing	Issue No 6	Approved By Gary Shaw Technical Manager	Date :01 st August 2022 CONTROLLED DOC 
-------------	-----------------------	--------------------	---------------	---	--



PACKAGING - Small Pack

PureMalt Item Code	FG089
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 ± 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)	1200*1000*1100
Weight (kg)	7.0
No Packs/Pallet	1

PACKAGING- IBC


PureMalt Item Code	FG220	FG088	FG358
Description	1000Kg-Hybrid	1150Kg-Octobox	500Kg-Octobox
Wt Per Pack - Minimum(kg)	1000	1150	500
Tolerance	+2.5	+2.5	+2.5
No.Units Per Pack	1	1	1
No.Units Per Pallet/Outer	1	1	1

Primary Packaging- Liner

Material	Metallised Film + LLDPE
Weight (g)	2200±100
Outlet	2” (S60 thread)

Secondary Packaging

Material	Fibreboard (Paper)	PPE Coated Plywood Heat Treated Pallet	PPE Coated Plywood Heat Treated Pallet
Size(mm)	1120*1140*1120	1120*1140*1040	1120*1120*790
Weight (kg)	43kg (inc pallet)	62.5	52.0

Page 5 of 6	Document No	Version	Issue No	Approved By	Date :01 st August 2022
	PDS154	Brewing	6	Gary Shaw Technical Manager	CONTROLLED DOC 



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

20Kg - UHT

Unopened	After Opening
12 months maximum Ambient temperature 5-40°C.	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.

IBC Hybrid/Octobox

Unopened	After Opening
12 months maximum Ambient temperature 5-40°C.	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.