

**PRODUCT
SPECIFICATION**



DESCRIPTION

A **Speciality Malt Liquid** with low turbidity, for late-stage colour correction and differentiation of standard beers and lagers. 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	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

*Brix	Refractometer	56-66
*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 sol ⁿ	3.5-4.5
Hue Index	10(logA510/A610nm) (10mm cell) w/v soln	>4.3
* Haze- Turbidity	EBC 0.1% w/v solution	<0.5
* Chill Haze	EBC 0.1% w/v solution, 24hrs @ <1°C in beer	<0.8
*Density	g/ml @ 20°C	1.240-1.320
*Viscosity	Centipoise	<1500
Gluten	ELISA ppm	<20

* Parameters specified on Certificate of Analysis

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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	910/214
Protein (N x 6.25)	A	1.90
Carbohydrate	C	50.41
as sugars		8.5
as polysaccharides		41.91
Starch	A	0.1
Total Fat	A	0.5
Monosaturated Fatty Acids	A	<0.1
Polyunsaturated Fatty Acids	A	0.25
Saturated Fatty Acids	A	0.2
Trans Fatty Acids	A	<0.1
Dietary Fibre	A	1.78
Moisture	A	46.1
Sodium	A	<10.0mg
Potassium	A	362mg
Ash	A	1.00
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.
- **Regulation (EC) No. 1334/2008:** Regarding Article 16 of this regulation, this product may be considered as a “natural roast barley malt flavour”.

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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

Arsenic	0.06ppm	Mercury	<0.1ppm
Lead	<0.1ppm	Cadmium	<0.01ppm
Tin	<1.0ppm	Zinc	<4.0ppm
Iron	<15.0ppm	Copper	<1.0ppm

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



Food Safety

CERTIFICATED



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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)

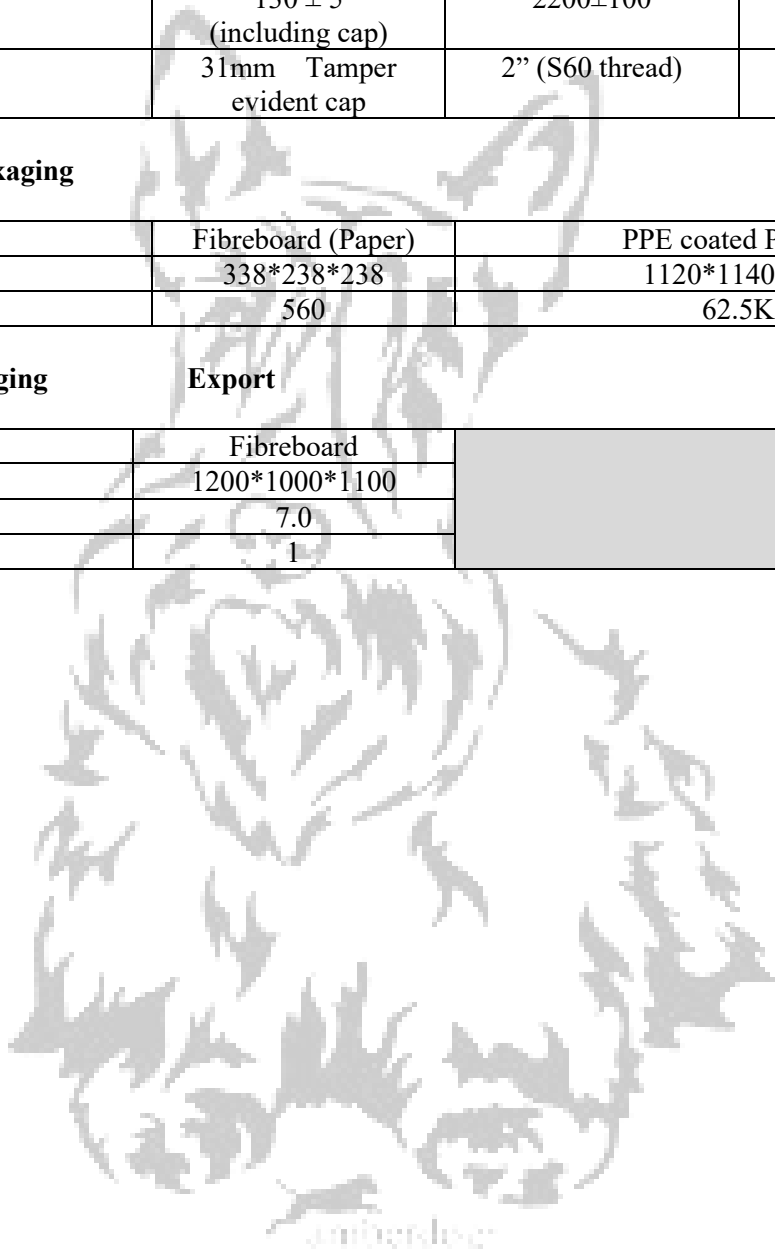
Secondary Packaging

Material	Fibreboard (Paper)	PPE coated Plywood
Size(mm)	338*238*238	1120*1140*1040
Weight (g)	560	62.5Kg

Tertiary Packaging

Export

Material	Fibreboard	
Size(mm)	1200*1000*1100	
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

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.

Non-Aseptic

Unopened	After Opening
12 months maximum Ambient temperature 5-40°C.	Avoid ingress of air, reseal package with valve or cap. Product must be stored at a temperature below 5°C. Use within 4 weeks (one week at ambient)