

ORGANIC BAKING MALT DARK

Item number	267910	
Product type	Organic Baking Malt Dark provides a natural dark colour in all types of brown bread and lends a rich malt flavour. It is an ideal substitute for caramel and can also be applied in chocolate cakes to boost the colour. Organic Baking Malt Dark is produced according to regulation EEC 2092/91 on organic production of agricultural products.	
Composition	Roasted extract from malted and mashed organic BARLEY, water.	
Nutritional information per 100 g	Energy value	1174 kJ, 276 kcal
	Fat	<0.5 g
	of which saturated	<0.5 g
	Carbohydrate	64 g
	of which saccharides	32 g
	Dietary fibre	<1.0 g
	Protein	4.8 g
	Sodium	<0.5 g
	correspondens to approx	0.03 g
Chemical/physical data	Density [kg/l]	1.30 – 1.40 20°C
	Viscosity [mPas]	< 20000 25°C Brookfield LVT
	Colour [EBCU]	5500-8000 Lovibond, EBC-Analytica
	Diastatic power [wk]	0 EBC-Analytica 4.12
	Dry substance, % Brix	73-77 Refractometer
	pH [10 % solution]	3.8 – 4.5
	Ash content [%]	< 2 600°C
Allergens	Contain gluten (barley), according to regulations 1169/2011/EC.	
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.	
Microbiology Typical values	Total plate count	< 10 000 cfu/g
	Yeast	< 100 cfu/g
	Mould	< 100 cfu/g
	Salmonella	neg/ 25 g
Pesticides/Heavy Metals Typical	According to regulation 2023/915/EC and 396/2005/EC.	
Storage	Recommended <22 °C.	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Other information Consistency: Viscous
Colour: Dark brown
Taste: Rich malt flavour

Shelf life, months 18

Packaging 14 kg, Jerry can.

Recommended declaration to end user

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