

SENSON LIQUID MALT LIGHT 10 M

GENERAL DESCRIPTION

SENSON LIQUID MALT LIGHT 10 M is an inactive light malt extract. It is produced of malted barley and has a characteristic malty flavor. It contains no coloring, preservatives or other food additives.

SPECIFICATION

Dry matter (refr.)	75 – 78	°Brix	Refractometer
Spectro color (430 nm, 10 % w/v solution)	3 – 20	°EBC	Analytica-EBC 4.7.1 and 5.3, modified
pH (10 % w/v solution)	4.5 – 5.5		Analytica-EBC 8.17
Total viable count	< 10 000	cfu/g	ISO 4833-1:2013
Yeasts	< 100	cfu/g	ISO 21527-1:2008
Molds	< 100	cfu/g	ISO 21527-1:2008

TYPICAL CHEMICAL AND PHYSICAL PROPERTIES

Viscosity	< 25 000	mPas, 20°C
Density	1.35	kg/l
Heavy metals		
Pb	< 0.05	ppm
Hg	< 0.005	ppm

NUTRITIONAL INFORMATION (in average / 100g)

Energy	295 1254	kcal kJ
Fat	< 0.2	g
of which saturated	< 0,2	g
Carbohydrates	69	g
of which sugars	42	g
Dietary fiber	0.8	g
Protein	4.0	g
Salt	22	mg

APPLICATIONS

Breweries and beverage industry, bakeries and confectionery industry, cereals. Dosage varies 1–15 %.

ALLERGEN INFORMATION

The origin of the main raw material is barley, which contains the protein hordein, which has the same allergenic properties as gluten. No other allergens are present in the product.

LEGAL STATUS

This extract is produced according to EU food safety regulations (EU 852/2004) and the production facilities and the food safety and HACCP system have been approved by the local food safety authority.

This extract is produced exclusively from non-genetically modified raw material and processing aids and fulfills the requirements of EU 1829/2003 and 1830/2003.

The product and its production process are in conformance with all EU regulations regarding food.

Local food regulations should always be consulted with respect to specific applications and necessary declarations despite this, as legislation may vary from country to country.

CERTIFICATES

- Kosher by the Jewish Community of Helsinki
- Halal HFCE by Halal Food Council of Europe
- Quality Management System ISO 9001
- Environmental System 14001
- Food Safety Management System ISO 22000
- Food Safety System Certificate FSSC 22000

PACKAGING & STORAGE

This extract is available in containers.

Refrigerated transport is not required. When stored unopened and at an even temperature below 20°C, the shelf life is 4 months.

After opening the package, the microbiological shelf life is beyond the supplier's control.

During a prolonged storage (> 3 months, 20– 25°C), because of the Maillard reactions, an increase in color of 2–8 EBC-units (10 % w/v) and a slight change in flavor is expected.

Malt extract may contain product related negligible black flakes.