

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Maltextract powder</b>
<b>Code</b>	<b>16000</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Netherlands</b>
<b>Last update</b>	<b>13-4-2016</b>
<b>Date of issue</b>	<b>13-4-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Malted barley</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Organic malt extract powder is made by extracting sound malted barley, with hot water. The wort is concentrated by means of an evaporator and dried in a spraydrier. In short: Brewing, filtering, pasteurising, concentrating, spray drying, sieving and packaging</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>An agreeable odour of malt</b>
<b>Colour</b>	<b>Pale cream</b>
<b>Taste</b>	<b>Sweet malty</b>
<b>Appearance</b>	<b>Powder</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>2 layer paper bag with 1 layer plastic</b>		
<b>Packing size (L x W x H)</b>	<b>52x18x57</b>		
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>4</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Dry and Cool</b>



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<b>Maximum shelflife</b>	<b>Min. 24months after production</b>
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Nutritional values (per 100 gram)		(from supplier)
Energy	1598 KJ 380 Kcal	
Protein (g)	4%	
Fat (g)	Nil	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	App 90%	Maltose 44-54 % Dextrins 41%
Dietary fibre (g)	Nil	
Moisture (g)	4%	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (%)	2%
Diastatic value	NON-diastatic
pH	5,0 - 5,8 (10% w/v solution)
Solids content	95 - 98%
Colour MEP-HR	≤ 15 EBC

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Bacillus Cereus (cfu/g)	< 100
Staphylococcus aureus (cfu/g)	< 100
Enterobacteriaceae (cfu/g)	<10
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	+	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	Yes
NOP-certified	Yes
Ecosocial	No