

PRODUCT INFORMATION

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

Product	Barley malt syrup
Code	16060
Certificate	Certisys BE-1
Country of origin	Belgium
Last update	29-8-2014
Issue date	29-8-2014
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic Barley malt (from whole grain barley)
Additives	None
Production process	<p>Hydrolysis of Barley malt starch thanks to the use of barley malt enzymes</p> <p>Mixing of ingredients (malt and water), pH adjustment (citric acid), adding natural enzymes, heating, cooking at 100°C, mechanical filtration, concentration of juice, safety filtration, filling, storage</p>

Sensorial properties	
Smell	Weak barley smell
Colour	Dark brown
EBC solution 10%	11,5
Taste	Sweet malt
Appearance	Thick syrup

Packing			
Net content	25 kg		
Kind of packing	PP bucket		
Packing size (lxbxh)	33 x 33 x 35		
Packing/layer	11	Layers/pallet	3

Shelflife	
Storage conditions	Room temperature / 12°C
Maximum shelflife	7 months / 12 months

Nutritional values (per 100 gram)		(from supplier)
Energy	313 kCal / 1310 kJ	
Protein (g)	4,5	
Fat (g)	0,1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g) (on dry matter)	92	Fructose: 3% Glucose: 11% Maltose: 49% Poly-saccharides: 29%
Dry matter(%)	80	
Dietary fibre (g)	3.8 (USDA nutrient lab)	
Mineral (mg)	Calcium (Ca): 9 Iron (Fe): 0,6 Potassium(K): 380	Sodium (Na): 50 Phosphor (P): 260 Magnesium (Mg): 52
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Dextrose Equivalent (D.E.)	48
Diastase-value	0
PH	4,0 - 6,0
Viscosity (at 25°C)	40000 cps
Water activity (Aw)	0,73

Microbiological Properties	
Mesophilic germs (cfu/g)	<2000
Yeast (cfu/g)	<200
Moulds (cfu/g)	<100
Enterobacteriaceae (cfu/g)	<10 (at 30°C)
E. Coli (cfu/g)	<10
Bacillus cereus (cfu/g)	<10
Salmonella (cfu/25g)	<1
Listeria monocytogenes (cfu/25g)	<1
Clostridium perfringend(cfu/g)	<1

Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010
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Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)		
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	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	Biscuit, cereal bars, confectionery, sauces, yoghurts, soya based milks and dessert, ice creams, cereals, tofu, sucrose and honey substitute for consumers, syrups for making up drinks, syrups from plant extracts.
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