

## **STORAGE and SHELF LIFE INFORMATION**

### **Liquid Malt Extracts (non-diastatic)**

We advise that our liquid malt extracts are stored in an area suitable for food storage (i.e. a cool, dry, pest free environment, away from strong odours, direct heat and sunlight).

A storage temperature of 5-20°C is recommended.

We guarantee the shelf life of our liquid malt extracts to be a minimum of **1 year** from the date of manufacture. This applies to unopened product, stored as recommended.

#### **Exception:**

Syrup delivered in bulk road tankers is given a shelf life until time of discharge, up to a maximum of 72 hours. This excludes colour, pH and temperature values, which are guaranteed at time of filling only.

*Above the recommended storage temperature we offer the following reduced shelf life guidelines:*

<i>20 to 25°C</i>	<i>6 months</i>
<i>25 to 30°C</i>	<i>3 months</i>
<i>30 to 35°C</i>	<i>1 month</i>
<i>35 to 40°C</i>	<i>2 weeks</i>
<i>40 to 45°C</i>	<i>1 week</i>
<i>Above 45°C</i>	<i>&lt;1 week</i>

#### **Note:**

As temperatures are increased the natural Maillard Reaction may be progressively accelerated with the associated evolution of Carbon Dioxide, which may cause the pressurisation of containers. However, this is only likely to be significant at temperatures above 30°C.

At temperatures above 45°C the product may darken quickly, which could affect the flavour and colour of the final product in which it is used as an ingredient. Suitability for usage must therefore be determined by the customer if stored at higher temperatures. If gas development has taken place care should be taken when removing bungs etc. and allowance should be made for the possible distortion of drums in stacks etc.

If the syrup is subjected to extremes of temperature (warm and cold), condensation may form on the upper inner surface of the container. This can drop down on to the surface of the syrup causing localised dilution.

When diluted, malt extract becomes vulnerable to microbiological degradation, again with the formation of Carbon Dioxide and its associated pressurisation risks. Extracts should only be diluted immediately prior to use and water films (from condensation etc) should not be allowed to accumulate on the surface of malt extract.

No guarantee is given for product once opened. However, if re-sealed and stored as recommended, the product should remain stable for the duration of the stated shelf life.

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