

**SPRAYMALT AMBER**  
**(25kg Cartons)**

<b>Description:</b>	A spray dried malt extract
	The production process involves enzymatic hot water extraction of malted barley, followed by filtration, vacuum evaporation and spray drying.
Appearance:	Light beige, fine powder
Taste:	Sweet with a full malt flavour
<b>Ingredients:</b>	Malted Barley ( <i>Kilned Malted Barley, Roasted Malted Barley</i> )
<b>Powder Composition:</b>	Dried soluble extract of malted barley
<b>Allergen Information:</b>	Contains Gluten
<b>Suggested Ingredient Declaration for Retail Product Labelling:</b>	Barley Malt Extract

**Analytical Specification:**

Moisture %	≤ 5.5
pH (10% w/v solution)	5 to 6
Colour EBC (10% w/v solution)	12 to 24

**Microbiological Specification:**

Total Plate Count/g	≤ 4,000
Yeasts/g	≤ 100
Moulds/g	≤ 100
Coliforms/g	≤ 100



*Image for indicative purposes only*

**Nutritional Information:**

Typical Values	Per 100g		Per 100g	
Energy Value	375	kcal	Total Dietary Fibre (AOAC)	2.1 g
	1593	kJ	Total Carbohydrate (by difference)	89.4 g
Moisture ( <i>loss on drying</i> )	3.9	g	Available Carbohydrate (by difference)	87.3 g
Protein (N x 6.25)	5.4	g	<i>Of which sugars:</i>	
Fat (Acid Hydrolysis)	<0.1	g	Fructose	1.5 - 1.9 g
Saturated Fatty Acids	<0.01	g	Glucose	6.8 - 9.6 g
Monounsaturated Fatty Acids	<0.01	g	Sucrose	0.6 - 1.6 g
Polyunsaturated Fatty Acids	<0.01	g	Maltose	43.3 - 50.8 g
Ash	1.3	g	Maltotriose	13.2 - 19.4 g
Sodium	29	mg		

*Nutritional values are for information only and do not indicate a specification parameter or a guarantee of composition.*

Issue:	4	Compiled by:	S. Brown
Date:	10/01/2023	Position:	Technical Support Manager

Reason for change: New company logo