

## DARK MALT EXTRACT

**Description:** A viscous liquid produced by enzyme assisted hot water extraction of malted barley, followed by filtration and concentration under vacuum evaporation.

Appearance: Dark brown syrup  
 Odour: Pleasant and characteristically malty  
 Taste: Sweet with a strong and characteristic malt flavour

**Ingredients:** Malted Barley (Kilned Malt, Roasted Malt), Water

**Syrup Composition:** Soluble extract of malted barley (*Total Solids*) *Typically 77.1 – 79.6 %*  
 Water *Typically 20.4 – 22.9 %*

**Allergen Information:** Contains Gluten

**Suggested Ingredient Declaration for Retail Product Labelling:** Barley Malt Extract

### Analytical Specification:

Refractometric Solids % 79.5 to 82  
 pH (10% w/v solution) 5 to 6  
 Colour EBC (10% w/v solution) 40 to 55

### Microbiological Specification:

Total Plate Count/g ≤ 10,000  
 Yeasts/g ≤ 100  
 Moulds/g ≤ 100  
 Coliforms/g ≤ 100

### Nutritional Information:

Typical Values	Per 100g		Per 100g	
Energy Value	300 - 320	kcal	Total Dietary Fibre	1.5 g
	1255 - 1340	kJ	Total Carbohydrate	72 - 76 g
Water	20.4 - 22.9	g	Available Carbohydrate	70 - 75 g
Protein (N x 6.25)	3.5 - 5.0	g		
Fat	< 0.2	g	<i>Of which sugars:</i>	
Saturated Fatty Acids	< 0.1	g	Fructose	0.8 - 1.6 g
Monounsaturated Fatty Acids	< 0.1	g	Glucose	4 - 8 g
Polyunsaturated Fatty Acids	< 0.1	g	Sucrose	1 - 2 g
Ash	1.0 - 1.5	g	Maltose	32 - 44 g
Sodium	20	mg	Maltotriose	6 - 11 g

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

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