

	Product sheet DEXTRIN MD	Id.code: DocTF59 Datum: 24/09/2025 Pagina 1 van 4 Versie 1
Opgesteld door: Ezra De Koning	Goedgekeurd door: Karl Dingemans	

Product description:

Dextrin malt: Dextrin malt is a lightly kilned specialty malt designed to enhance the body, mouthfeel, and foam stability of beer without significantly affecting its color or flavor. During malting, enzyme activity is carefully controlled so that part of the starch is converted into unfermentable dextrins, which remain in the final beer and contribute to a fuller texture.

Ingredients and used excipients:

Ingredients:

malted barley

Processing aids:

well water	for steeping
air	for temperature control
sulphur	to avoid the formation of NDMA (malt contains < 10 ppm SO ₂)
CaO	to avoid the formation of mould during steeping

Packaging:

- Bulk up to 28,5 MT
- Bags of 25 – 50 kg (polypropylene bags with polyethylene inner liner)
- Big Bags up to 1100 kg (coated woven polypropylene big bags)

Mouterij Dingemans confirms the foodstuff suitability of the packaging that we use for our products.

- EU Regulation 1935/2004
- EU Regulation 10/2011
- EU Regulation 2023/2006

Specific product characteristics:

Physical

The malt is cleaned not to contain any contaminations, foreign objects, smaller than 2,2 mm and larger than 8.0 mm. Various techniques are used to achieve this: sieving, magnets, metal detection when packed in 25-50 kg bags.

Specific characteristics of the product are described in product specifications: DocSP58.

Chemical

The malt complies with all relevant legislations as described in

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- EU regulation 2023/915 on maximum levels for certain contaminants in food
- EU regulation pesticides (MRL) 396/2005

Microbiological

No legal requirements

Extra

Drinking Water Requirements

National regulation is applicable: KB04 02 2024

NDMA

FDA guidelines: 10 µg/kg

GMO declaration:

We do not use any genetically modified (GMO) raw materials as per regulation:

- EU regulation 1829/2003 genetically modified food and feed
- EU regulation 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms

Irradiation declaration:

Mouterij Dingemans confirms that no technology is used that can cause radiological contamination.

Food Safety declaration:

We confirm that to our knowledge and in line with legislation, when treated in a conventional way our products can be used in the brewery industry, bakery industry and milling industry without being a risk for food safety.

Labelling and Traceability:

Mouterij Dingemans confirms that they comply with the following legislations:

- EU regulation 1169/2011

Bulk:

Identification on guiding delivery documents: delivery number

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Big Bags:

Identification on documents attached to big bags and on the guiding delivery documents: delivery number

Bags:

Back (PRINT):

LOT: delivery number – type of malt – weight – Best before date

The delivery number gives us all required information to guarantee full traceability.

Finished product characteristics:

Mouterij Dingemans confirms that the contents of every supply corresponds with the specifications of the technical data and analytical data when required.

Intended use:

The malt produced by Mouterij Dingemans is intended to be used as a raw material in different industries, such as breweries and the bakery industry. As such, it is not meant to be consumed without processing.

Storage conditions:

The malt should be stored dry and on room temperature, on such a way that there can be no contamination from the surroundings and is protected from pests. Only when stored in original packaging, following the described storage conditions, Mouterij Dingemans can guarantee the proposed shelf life and product characteristics.

Shelf Life indication:

Bulk: 18 months after delivery

Big Bags: 18 months after bagging

Bags: 18 months after bagging

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Allergens:

	Constituent used to produce the material supplied	Potential cross-contact with the material supplied	
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
(Tree) Nuts and products thereof (Almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia nut)	☐ Yes ☒ No	☐ Yes ☒ No	
Milk and products thereof (incl. lactose)	☐ Yes ☒ No	☐ Yes ☒ No	
Soybeans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Cereals cont. gluten and prod. thereof	☒ Yes ☐ No	☒ Yes ☐ No	
wheat	No	Yes	
rye	No	Yes	
barley	Yes	Yes	
oats	No	Yes	
spelt	No	Yes	
kamut	No	No	
Sulphur dioxide and sulphites >10ppm	☐ Yes ☒ No	Not applicable	Added as processing aid, <10 ppm in finished product, no declaration required.
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Sesame seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	

Declaration of allergens following EU regulation 1169/2011