

MALTA DIASTÀSICA ACTIVA en PASTA

(diastasic barley malt extract)

ed. n° 02 - 10/10/2018

PRODUCT DESCRIPTION			
Description	Barley malt extract		
Ingredients	Barley malt		
Capacity	Natural processing aid for baking leavened products. It improves fermentation and baking process. Sweeteners, natural colouring, cereal taste.		
Applications & Dosage (Recommended)	Bread (0,7-1,2%), crackers (1,7-2,4%), bread sticks (1,8-2,5%), flat bread (1-1,5%), pizza (1-1,2%), rusks (0,6-1%).		
CHEMICAL CHARACTERISTICS			PARAMETER / REFERENCES
Organoleptic	Aspect:	Dense, viscous	sample
	Colour:	Brown	sample
	Taste:	Specific sweet	sample
	Odour:	Typical	sample
Physiochemical	Dry substance (refract.):	80,0 – 82,0 ° brix	same as
	Ashes:	max 1,60 g/100 g	d.s.
	Proteins (N x 6,25)	min 4,0 g/100 g	d.s.
	Reducing sugars as maltose	70 – 74 g/100 g	d.s.
	pH:	4,0 – 6,0	sol. 10%
	Diastatic power:	5000 – 6500 Pollack Unit	same as
	Specific gravity:	1,39 – 1,40 g/ml	same as
FOOD SAFETY FEATURES			
Microbiological	Total plate count	max 10.000 UFC/g	
	Coliforms	max 100 UFC/g	
	Moulds	max 200 UFC/g	
	Yeasts	max 200 UFC/g	
	E. Coli	negative UFC/g	
	Staphylococcus	negative UFC/g	
	Salmonella	negative UFC/25g	
Contaminants	Aflatoxins B1	< 2 ppb	same as
	Aflatoxins B1,B2,G1,G2	< 4 ppb	same as
	Ocratoxins A	< 3 ppb	same as
	Arsenic	max 0,1 ppm	same as
	Mercury	max 0,1 ppm	same as
	Lead	max 0,2 ppm	same as
	Cadmium	max 0,1 ppm	same as
Pesticides	According to EC Regulation 396/2005 and further updating		
Allergens	According to the Directive 2000/13/EC, 2004/77/EC, 2005/63/EC, 2006/142/EC, the product contains the following allergens: Gluten and their products therefor.		
GMO	According to the EC Reg 1829/2003 and 1830/2003, the product is not subject to any labeling		

BEST BEFORE: 18 months from production date. Temperature 16 - 20°C. Keep in a cool and dry place, protected from sunrays.