

WHEAT MALT EXTRACT

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|---|---|--|
| Description: | A viscous liquid produced by enzyme assisted hot water extraction of malted wheat and malted barley, followed by filtration and concentration under vacuum evaporation. | |
| Appearance: | Yellow-brown syrup | |
| Odour: | Pleasant and characteristically malty | |
| Taste: | Sweet and characteristically malty | |
| Ingredients: | Malted Wheat, Malted Barley, Water | |
| Syrup Composition: | Soluble extract of malted wheat and malted barley Water | Typically 77.1 – 79.6 % Typically 20.4 – 22.9 % |
| Allergen Information: | Contains Gluten | |
| Suggested Ingredient Declaration for Retail Product Labelling: | Wheat and Barley Malt Extract | |

Analytical Specification:

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|-------------------------------|------------|
| Refractometric Solids % | 79.5 to 82 |
| pH (10% w/v solution) | 5 to 6 |
| Colour EBC (10% w/v solution) | ≤ 10 |

Microbiological Specification:

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



Image for indicative purposes only

Nutritional Information:

| Typical Values | Per 100g | | Per 100g | |
|-----------------------------|----------|------|------------------------|--------|
| Energy Value | 313 | kcal | Total Dietary Fibre | 1.4 g |
| | 1329 | kJ | Total Carbohydrate | 71.9 g |
| Water | 21.2 | g | Available Carbohydrate | 70.5 g |
| Protein (N x 6.25) | 5.3 | g | Total Sugar | 44.4 g |
| Total Fat | 0.8 | g | | |
| Saturated Fatty Acids | 0.56 | g | | |
| Monounsaturated Fatty Acids | 0.12 | g | | |
| Polyunsaturated Fatty Acids | 0.09 | g | | |
| Ash | 0.8 | g | | |
| Sodium | 11.3 | mg | | |

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

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