

PRODUCT SPECIFICATION

DATE OF ISSUE
22-09-2023





Organic barley malt extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1660, X1661, X1662, X1663, X1719

PRODUCTION:
31342407

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic barley malt extract		
Production	31342407		
Best Before End	23-7-2024		
Product code	Content	EAN	Packaging
X1660	100ml	8718309831820	Plastic bottle and screw lock cap with warranty seal. Bottle =  Cap =  Inner plug = 
X1661	250ml	8718309831837	
X1662	500ml	8718309831844	
X1663	1.000ml	8718309831851	
X1719	15kg	8718309832391	Jerrycan and cap = 

1.2 Scientific product information

Single ingredient

Main use	Bread flavouring and colouring
Chemical name	Barley malt extract
Production method	Barley malt extract is a natural extract made from malted barley. The raw materials are barley malt and water. Barley malt extract contains all water-soluble ingredients of the malt.

1.3 Legislative product information

Country of Origin	Germany	EU agriculture	
HS code (customs)	1901 90		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		viscous liquid	
Colour		dark brown	
Odour/taste		product specific, malty, roasted	
Ash	%	0,8-1,2	500 °C
dry matter content	%	58,71	refract.

PRODUCT SPECIFICATION

DATE OF ISSUE
22-09-2023

Organic barley malt extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1660, X1661, X1662, X1663, X1719

PRODUCTION:
31342407



Bulk density	g/ml	1,12-1,37	20°C
pH		3,5-4,3	5g/200ml
Acidity		20,0-40,0	
Eggwhites	%	2,3-3,5	N x 6,25
Starch	%	0	
Fatt	%	0	
Fibers	%	2,3 - 3,1	
EBC value		10.000-11.000	comparator

2.2 Microbiological data

Total plate count	Cfu/g	1.600	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
E Coli	Cfu/g	<10	
Salmonella	in 25g	negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	957	Calculation
Energy	kcal/100g	228	Calculation
Protein	g/100g	2,9	Analysis
Carbohydrate:	g/100g	52,1	Calculation
Of which Sugars	g/100g	24,2	Analysis
Polyols	g/100g	0	Unknown
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	Analysis
Of which Saturated	g/100g	0	Analysis
Mono-unsaturated	g/100g	0	Analysis
Poly-unsaturated	g/100g	0	Analysis
Transfatty acids	g/100g	0	Calculation
Cholesterol	mg/100g		
Water	g/100g	41,3	Analysis

PRODUCT SPECIFICATION

DATE OF ISSUE
22-09-2023

Organic barley malt extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1660, X1661, X1662, X1663, X1719

PRODUCTION:
31342407

NATUURLIJK
NATUURLIJK
special food ingredients

Organic acid	g/100g		
Dietary fiber	g/100g	2,7	Analysis

2.4.2 Minerals

Sodium chloride (NaCl)	g/100g	0,25	Calculation
Sodium (Na)	g/100g	0,10	Analysis

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Celery and celery products	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✓		
Crustaceans and Shellfish	✗	✗	
Eggs and egg products	✗	✗	
Fish and fish products	✗	✗	
Lupin and products thereof	✗	✓	<30ppm
Milk and milk products (including Lactose)	✗	✗	
Molluscs and products thereof	✗	✗	
Mustard and mustard products	✗	✓	<100ppm
Nuts and nut products (almonds, hazelnuts, walnuts, cashews, pecan nuts, para nuts, pistacios, macadamia nuts)	✗	✗	
Peanuts and peanut products	✗	✗	
Sesame and sesame products	✗	✗	
Soybean and soybean products	✗	✗	
Sulphite (E221 - E228)	✗	✗	

NATUURLIJK NATUURLIJK
special food ingredients
Celsiusstraat 56
NL-6716 BZ Ede

T: +31 (0)318-220 081
E: info@natuurlijkknatuurlijk.nl
I: www.NatuurlijkNatuurlijk.eu
I: www.SpecialFoodIngredients.eu

Chamber of Commerce: 09133868
TAX: NL001880582B74
IBAN: NL82 INGB 000 952 0355
BIC: INGBNL2A

PRODUCT SPECIFICATION

DATE OF ISSUE
22-09-2023

Organic barley malt extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1660, X1661, X1662, X1663, X1719

PRODUCTION:
31342407



6. EXTENDED PRODUCT INFORMATION

6.1 Usage

The different effects of our barley malt products

Properties	Malt flour enzyme active	Malt flour lightly roasted	Malt flour dark roasted	Malt extract
Volume of baked goods	XX			
Freshkeeping	XX			
Crust colouring / Crust crispness	X	XX	XXX	XXX
Aroma and taste	X	XX	XX	XX
Crumb colouring		X	XXX	XXX

Barley malt extract is a natural extract made from malted barley. It contains all the water-soluble ingredients of the malted barley that are made by the malt's own enzymes. Barley malt extract is a viscous, dark brown, malty aromatic extract. It gives the bread a dark color and warm malty aroma. It can also be used to enrich the aroma of beer.

Dosage: 10-20g per 1kg flour. 1-2% (flour weight basis).

6.2 Dictionary

NL	The Netherlands	gerstemout extract
GB	Great Britain (UK)	barley malt extract
DE	Germany	Gerstenmalzextrakt
FR	France	extrait de malt d'orge
ES	Spain	extracto de malta de cebada
PT	Portugal	extrato de malte de cevada
IT	Italy	estratto di malto d'orzo
DK	Denmark	byg maltekstrakt
NO	Norway	byggmalt ekstrakt
SE	Sweden	kornmaltextrakt
FI	Finland	ohramallasuute
IS	Iceland	byggmaltþykkni

PRODUCT SPECIFICATION

DATE OF ISSUE
22-09-2023

Organic barley malt extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1660, X1661, X1662, X1663, X1719

PRODUCTION:
31342407



CZ	Czech Republic	ječmenný sladový výtažek
SK	Slovak Republic	jačmenný sladový extrakt
HU	Hungary	árpa maláta kivonat
HR	Croatia (Hrvatska)	ekstrakt ječmenog slada
GR	Greece	εκχύλισμα βύνης κριθαριού
SI	Slovenia	izvleček ječmenovega slada
PL	Poland	ekstrakt słodu jęczmiennego
RO	Romania	extract de malț de orz
BG	Bulgaria	екстракт от ечемичен малц
RU	Russian Federation	экстракт ячменного солода
TR	Turkey	Arpa malt özütü

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.