

PRODUCT SPECIFICATION

DATE OF ISSUE
15-04-2021

Organic barley malt flour dark roasted
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1678, X1679, X1680

PRODUCTION:
28442205

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic barley malt flour dark roasted		
Production	28442205		
Product code	Content	EAN	Packaging
X1678	150g	8718309832001	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
X1679	600g	8718309832018	
X1680	8kg	8718309832025	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Bread flavouring and coloring
Chemical name	Barley malt flour dark roasted EBC 1400

1.3 Legislative product information

Country of Origin	Germany	EU agriculture	
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		powder	
Colour		dark brown	
Odour/taste		product specific, bitter, roasted	
Colour code	EBC	1400	Mebak
Water	%	max 5,0	ICC 110/ 1
Raw protein	%	10,5-11,5	ICC 105/ 1
L-figure		37-41	
Sieve residue >200µm	%	8,0	

2.4 Nutritional Information

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2.4.1 Nutritional Values

Energy	kJ/100g	1386	
Energy	kcal/100g	331	
Protein	g/100g	10	
Carbohydrate:	g/100g	51	
Of which Sugars	g/100g	<0.2	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	3,1	
Of which Saturated	g/100g	0,7	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	30	

2.4.2 Minerals

Sodium chloride (NaCl)	g/100g	0,07	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Celery and celery products	✗		
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✓		
Coriander	✗		
Crustaceans and Shellfish	✗		

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Eggs and egg products	X		
Fish and fish products	X		
Lupin and products thereof	X		
Milk and milk products (including Lactose)	X		
Molluscs and products thereof	X		
Mustard and mustard products	X		
Nuts and nut products (almonds, hazelnuts, walnuts)	X		
Peanuts and peanut products	X		
Sesame and sesame products	X		
Soybean and soybean products	X		
Sulphite (E221 – E228)	X		
Sulphur dioxide (>10mg/kg)	X		

3.2 Suitability for other diets:

Coeliacs	X	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept dark, cool and dry in a well-ventilated place.
Shelf life	15 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an HACCP based food safety system.

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5.2 Identifications of dangers:

Classification of the substance
(Regulation (EC) No 1272/2008)

Not classified. (non-hazardous)

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

This dark roasted barley malt flour has a deep, rich and warm flavour. It is typically used in multi grain and brown bread to give a richer colour of the crumb and crust, and a more rounded flavour of the bread. Similar to brown beer and coffee. Also known for it's use in woudkornbrood.

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

6.2 Dictionary

NL	The Netherlands	gerstemoutmeel donker geroosterd
GB	Great Britain (UK)	dark roasted barley malt flour
DE	Germany	dunkel geröstetes Gerstenmalzmehl
FR	France	farine de malt d'orge torréfié noir
ES	Spain	harina de malta de cebada tostada oscura
PT	Portugal	farinha de malte de cevada torrada escura
IT	Italy	farina di malto d'orzo tostato scuro
DK	Denmark	mørkbrændt bygmaltemel
NO	Norway	mørkt stekt byggmaltemel
SE	Sweden	mörkt rostad kornmaltnmjöl
FI	Finland	tumma paahdettua ohramallasjauhoa

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IS	Iceland	dökkt brennt byggmaltmjöl
CZ	Czech Republic	tmavě pražená sladová mouka z ječmene
SK	Slovak Republic	tmavo pražená jačmenná sladová múka
HU	Hungary	sötét pörkölt árpamaláta liszt
HR	Croatia (Hrvatska)	tamno prženo brašno od ječmenog slada
GR	Greece	σκούρο ψητό αλεύρι βύνης κριθαριού
SI	Slovenia	temno pražena ječmenova sladna moka
PL	Poland	mała ze słodu ciemnego prażonego jęczmienia
RO	Romania	făină de malț de orz prăjită întunecată
BG	Bulgaria	тъмно печено ечемичено малцово брашно
RU	Russian Federation	ячменный солод темной обжарки
TR	Turkey	koyu kavrulmuş arpa malt unu

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.