

PRODUCT SPECIFICATION

DATE OF ISSUE
08-02-2021




Organic barley malt flour lightly roasted
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1657, X1658, X1659

PRODUCTION:
26422111

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic barley malt flour lightly roasted		
Production	26422111		
Product code	Content	EAN	Packaging
X1657	150g	8718309831790	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1658	600g	8718309831806	
X1659	8kg	8718309831813	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Bread flavouring
Chemical name	Barley malt flour lightly roasted

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		flour	
Colour		light brown	
Odour/taste		product typical, roasted flavour	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1504	
Energy	kcal/100g	356	
Protein	g/100g	11,6	
Carbohydrate:	g/100g	66,9	
Of which Sugars	g/100g	-	

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Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	2,1	
Of which Saturated	g/100g	0,3	
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	11,5	

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)	✓		✓
Crustaceans and Shellfish	✗		✗
Eggs and egg products	✗		✗
Fish and fish products	✗		✗
Lupin and products thereof	✗		✗
Milk and milk products (including Lactose)	✗		✗
Molluscs and products thereof	✗		✗
Mustard and mustard products	✗		✗
Nuts and nut products (almonds, hazelnuts, walnuts, cashews,	✗		✗

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pecan nuts, para nuts, pistacios, macadamia nuts)			
Peanuts and peanut products	X		X
Sesame and sesame products	X		X
Soybean and soybean products	X		X
Sulphite (E221 – E228)	X		X
Sulphur dioxide (>10mg/kg)	X		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 comes 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 cool (4-15°C)and dry in a well-ventilated place.
Shelf life	12 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

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

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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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

Nut-Brown Malt Flour is made from roasted malt barley and smells lovely and imparts a delicious, mouth-watering flavour to your bread, and buns. It also makes the crumb and crust of the bread darker. You can use about 1 to 3% (flour weight basis), you can play with this.

Dosage: 10-30g per 1kg flour. 1-3% (flour weight basis).

6.2 Dictionary

NL	The Netherlands	gerstemoutmeel licht geroosterd
GB	Great Britain (UK)	barley malt flour lightly roasted
DE	Germany	Gerstenmalzmehl leicht geröstet
FR	France	farine de malt d'orge légèrement torréfiée
ES	Spain	harina de malta de cebada ligeramente tostada
PT	Portugal	farinha de malte de cevada levemente torrada
IT	Italy	farina di malto d'orzo leggermente tostata
DK	Denmark	byg maltmel let ristet
NO	Norway	byggmalt mel lett stekt
SE	Sweden	kornmalt mjöl lätt rostad
FI	Finland	ohra mallasjauho kevyesti paahdettu
IS	Iceland	byggmaltmjöl léttsteikt
CZ	Czech Republic	ječmenná sladová mouka lehce pražená
SK	Slovak Republic	jačmenná sladová múka mierne pražená

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HU	Hungary	árpa malátaliszt enyhén pörkölt
HR	Croatia (Hrvatska)	brašno od ječmenog slada lagano prženo
GR	Greece	αλεύρι βύνης κριθαριού ελαφρώς ψητό
SI	Slovenia	moka iz ječmenovega slada, rahlo pražena
PL	Poland	mała ze słodu jęczmiennego lekko prażona
RO	Romania	făină de malț de orz ușor prăjită
BG	Bulgaria	брашно от ечемичен малц, леко изпечено
RU	Russian Federation	мука ячменного солода слабой обжарки
TR	Turkey	arpa malt unu hafifçe kavrulmuş

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.