

PRODUCT SPECIFICATION

DATE OF ISSUE
29-10-2025

NATUURLIJK
NATUURLIJK
special food ingredients




ORGANIC BARLEY MALT FLOUR ACTIVE

PRODUCT
CODE: 41

T110924M000000A230925

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic barley malt flour active		
Product code	41		
Product number	Content	EAN	Packaging
1654	150g	8718309831769	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1655	600g	8718309831776	
1656	8kg	8718309831783	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Bread improver
Chemical name	Organic barley malt flour enzyme active, diastatic
Production method	Soaking of the barley, germination of the barley, drying, grinding of the barley into flour

1.3 Legislative product information

Country of Origin	Germany	HS code (customs)	1107 10
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 brownish	
Odour/taste		product typical, malty	
Moisture content	%	max. 5	
Color	EBC	2,5 - 5	
Color	°Lovibond	1,4 - 2,3	
Particle size	%	92 (<200 µm)	

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2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1522	
Energy	kcal/100g	361	
Protein	g/100g	10,1	
Carbohydrate:	g/100g	67,4	
Of which Sugars	g/100g	8,0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	2,5	
Of which Saturated	g/100g	0,6	
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	13,8	

2.4.2 Minerals

Sodium chloride (NaCl)	g/100g	<0,03	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✓ Barley	✓ Wheat ✓ Spelt ✓ Rye
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	✗
Sesame seeds and products thereof	✗	✗

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Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X
Celery and products thereof	X	X
Peanuts and products thereof	X	X
Mustard and products thereof	X	X
Fish and products thereof	X	X
Molluscs and products thereof	X	X
Soy and products thereof	X	X
Crustacea and products thereof	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 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 cool and dry, temperature 0-30°C.
Shelf life	18 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with 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

Malt flour active is a natural enzymatic bread improver.

Malt flour active is rich in enzymes. Mainly amylases (starch-degrading enzymes) but also proteases (protein-degrading enzymes). Amylase breaks down the starch into malt sugars (maltose) which serve as food for the yeast or wild yeasts (in sourdough). The malt sugars that remain during baking make a connection with the proteins and give the crumb color and taste. Malt flour increases the volume of the bread and ensures a beautiful coloring of the crumb and crust. This malt product counteracts the aging process of bread and thus extends the shelf life of the bread.

Active malt flour is also called diax or diastatic malt flour. Diastatic enzymes convert starch into sugars. Malt flour active is mainly used for wheat bread and with a short processing time.

Dosage: 5-20g per 1kg flour. 0,5-2% (flour weight basis).

6.2 Dictionary

NL	The Netherlands	Gerstemoutmeel actief
GB	Great Britain (UK)	Malted barley flour, active (diastatic)
DE	Germany	Gerstenmalzmehl, aktiv
FR	France	Farine d'orge maltée active
ES	Spain	Harina de cebada malteada activa
PT	Portugal	Farinha de cevada maltada ativa
IT	Italy	Farina d'orzo maltato attiva

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DK	Denmark	Malet bygmel aktivt
NO	Norway	Malt byggmel aktivt
SE	Sweden	Maltat kornmjöl aktivt
FI	Finland	Mallasohrajauho aktiivinen
IS	Iceland	Maltað byggmjöl virkt
CZ	Czech Republic	Aktivní mouka ze sladového ječmene
SK	Slovak Republic	Sladová jačmenná múka aktívna
HU	Hungary	Malátás árpaliszt aktív
HR	Croatia (Hrvatska)	Sladno ječmeno brašno aktivno
GR	Greece	Ενεργό αλεύρι κριθαριού βύνης
SI	Slovenia	Sladna ječmenova moka aktivna
PL	Poland	Aktywne mąka ze słodu jęczmiennego
RO	Romania	Făină de orz malțiat activă
BG	Bulgaria	Малцово ечемичено брашно активно
RU	Russian Federation	Активная солодовая ячменная мука
TR	Turkey	Maltlı arpa unu aktif

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.