

## 1. PRODUCT DESCRIPTION

**Finest wheat malt with enzymatic activity**

## 2. SALES NAME

Enzym

## 3. MANUFACTURING PROCESS

Malted wheat

## 4. INGREDIENTS

Wheat

## 5. SENSORIC PARAMETERS

Taste: malty, aromatic  
Odor: malty  
Colour: white/ light-brown

## 6. PRODUCT CHARACTERISTICS

### Parameter

| Analysis                       |         | Result      |
|--------------------------------|---------|-------------|
| Moisture content               | %       | 4,5-6,5     |
| Extract, fine grind, min       | % d. m. | 76,0        |
| Extract difference             | %       | 1,0-1,8     |
| Colour                         | °EBC    | 40          |
| Protein                        | % d. m. | 13,0        |
| Soluble nitrogen, % of extract | %       | 0,560-0,620 |

## 7. LEGAL COMPLIANCE

The product and the packaging are in compliance with the requirements of the European and Lithuanian food law in the current version.

This includes

Regulation (EC) 1881/2006: setting maximum levels for certain contaminants in foodstuffs  
and

Regulation (EC) 396/2005: on maximum residue levels of pesticides in or on food and feed of plant

and animal origin

## **8. GENETIC MODIFIED ORGANISMS**

Related to the Regulations (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC malt-mill-products do not have to be labeled as GMO.

## **9. RADIATION**

The product and used raw-materials have not been treated with radiation.

## **10. ADDITIVES AND AROMAS**

The product does not contain additives and aromas.

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## **11. QUALITY MANAGEMENT**

The company is certified according to ISO EN ISO 9001.

The products are manufactured referent to the principles of GMP and HACCP.

The reduction of foreign bodies is an essential part of the HACCP-concept. The aim is to minimize or avoid the entry of foreign bodies (metal detector).

## **12. DURABILITY**

12 months related to production-date in closed packaging; at 20°C and 50% relative humidity

## **13. PACKAGING**

Declarations of conformity for all packages that come in contact with the product are available. The packaging mat materials are in compliance with legal requirements (e.g. regulation (EU) 1935/2004 and EC Directive 200 /72/EC).



## 14. CRISIS-CONTACT

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(The information in this specification corresponds to the present state of knowledge and do not represent guaranteed characteristics in the legal sense).