

## 1. PRODUCT DESCRIPTION

Barley malt

## 2. SALES NAME

PALE ALE

## 3. MANUFACTURING PROCESS

Barley malt

## 4. INGREDIENTS

Malting barley

## 5. SENSORIC PARAMETERS

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

## 6. PRODUCT CHARACTERISTICS

Analysis		Result
Sieving, fraction < 2,2 mm, max	%	2,0
Dust	%	0,3-0,5
Broken kernels	%	0,3-0,5
Friability	%	80,0-95,0
Glassy grains	%	1,0-2,0
Moisture content	%	5,0
Extract, fine grind	% d. m.	81,0+/-0,5
Extract difference	%	0,8-1,5
Protein	%	9,5-11,5
Soluble nitrogen, of extract	%	0,60-0,850
Kolbach index	%	37,0-42,0
Saccharification time	min.	15
Colour	EBC	5-7
Wort pH		5,6-6,0
Filtration time	Max.	60
Viscosity	M Pas/s	1,45-1,55
Diastatic power	WK d. m. min	250
Betagliucan in wort	mg/l	100-250

## 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.

## 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).