

## 1. PRODUCT DESCRIPTION

Finest wheat malt flour with enzymatic activity

## 2. SALES NAME

Wheat malt flour

## 3. MANUFACTURING PROCESS

Milling of malted wheat

## 4. INGREDIENTS

Wheat malt

## 5. SENSORIC PARAMETERS

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

## 6. PRODUCT CHARACTERISTICS

Parameter	Target-value
Moisture , %	4,5-6,5
Diastatic power, Wk d. m.	200
Colour 3,5-4,5 (EBC)	

## 7. NUTRITIONAL VALUES

	Per 100g
Calories	1465 kJ/ 347 kcal
Fat	1,50-2,00g
Saturated fat	0,56g
Total carbohydrates	61,0-64,0 g
Free sugars	5,5-6,5g
Dietary fiber	15,0-16,0 g
Nitrogen conten	1,7-1,9 %
Protein	11,0 %
Salt	<0,1 g

The nutritional values can differ because of natural raw-material-related variations.

## 8. ALLERGENS

Substances or products causing allergies or intolerances in accordance with Regulation [EC] no. 1169/2011 on the provision of food information to consumers Annex II

Allergens	Present in product		Crosscontamination possible		Remarks
	Yes	No	Yes	No	
Gluten (from cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	X	<input type="checkbox"/>	X	<input type="checkbox"/>	Ingredient: wheat  Crosscontamination: Other grains containing gluten
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk and products thereof (Lactose included)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts i.e. Almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queensland nut and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/l expressed as SO <sub>2</sub>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

## 9. 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

## 10. 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.

## 11. RADIATION

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

## 12. ADDITIVES AND AROMAS

The product does not contain additives and aromas.

## 13. ABILITY ACCORDING TO SPECIAL NUTRITIONS

<b>Nutrition</b>	<b>Ability</b>
Vegetarian (ovo-lacto-vegetarian)	Yes
Vegan	Yes
Lactose-free	Yes
Gluten-free	No
Halal	No (not certificat)
Kosher	No (not certificat)

## 14. 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).

## 15. DURABILITY

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

## 16. PACKAGING

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

## 17. 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).