



## MALTOSA®AROMA

Raw material: Barley

Product: Caramelised Malt

Parameter	Unit	Minimum	Maximum
Moisture content	%	3,5	4,5
Extract (dry substance)	%	74,0	
Friability	%	80	
Glassiness	%		2.0
Protein, dry basis	%	9.0	11.5
Wort color	EBC	350	450
Wort pH		5,2	5,6

All our malts are 100% traceable from barley field through the malting process up to the delivery applying and respecting The European Decree UE 178-2002 of the European Council regarding traceability.

We do not use genetically modified raw materials in any of our malts which means that our malt is GMO free guaranteed.

All our malts are manufactured in strict conformity with the HACCP requirements (Hazard Analyses of Critical Control Points) currently in force.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines

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

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

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

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

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.

The company is certified according to ISO EN ISO 9001.



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 months related to production-date in closed packaging; at 20°C and 50% relative humidity  
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 2002/72/EC).

Item packaging 25 kg bags, 50 kg bags, bulk, bulk in liner bag in container.