

1. PRODUCT DESCRIPTION

Wheat caramel malt-flour without enzymatic activity

2. SALES NAME

Wheat caramel malt flour

3. MANUFACTURING PROCESS

Product formed in the roasting processMilling malted wheat

4. INGREDIENTS

Wheat malt

5. SENSORIC PARAMETERS

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

6. PRODUCT CHARACTERISTICS

Parameter	Target-value
Moisture , %	4,5-6,5
Colour 10-100 (EBC)	

7. NUTRITIONAL VALUES

	Per 100g
Calories	1473 kJ/ 349 kcal
Fat	1,0-1,4g
Saturated fat	0,39g
Total carbohydrates	65-67g
Free sugars	10,0g
Dietary fiber	15,0g
Nitrogen conten	1,8-1,9 %
Protein	11,0-11,5 %
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 ₂	<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

Nutrition	Ability
Vegetarian (ovo-lacto-vegetarian)	Yes
Vegan	Yes
Lactose-free	Yes
Gluten-free	No

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; product should be stored in 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). As standard malt is available in bulk, containers, big bags and 25kg pp bags.

17. CRISIS-CONTACT

UAB Maltosa,
Head of Laboratory Asta Širvinskiene; laboratorija@maltosa.lt; +37081461434