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Product and Declaration

Product description

This roasted malt flour is made from malted barley and is enzymatically inactive. It is pure and free from contaminants, including any type of intermixture.

Additives, carriers, Auxiliary Materials

None

Commodity product name according to LMKV (German Food Labelling Regulation):

Malt flour (barley)

Customs tariff number: 1107 2000

Test parameters

Sensory indicators

Appearance/Colour: powdery/ dark brown
 Odour: aromatic, no false or alien smell
 Flavour: bunted, bitter, roasted

Chemical-physical analysis information

Parameter	Method	Value		Unit
		min.	max.	
Humidity	Mebak	-	5,0	%
Raw protein		9,5	12,5	%
EBC Extract		65,0	-	% dm
Color		1200	1500	EBC

Phytopharmaceuticals/Heavy Metals / Mycotoxins

EU-VO396/2005 of 23/02/2005, as amended


EU-VO1881/2006 (Contaminants Act) of 19/12/06, as amended

GMO

The product does not contain genetically modified organisms, which are subject to the labelling regulations pursuant to EU Directive 1829/2003 and 1830/2003.

Allergens

The product contains gluten. No other allergen content, which is subject to EU labelling regulations.

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The raw materials used are in accordance with the current valid version of German Foodstuffs Legislation.

The storage of raw materials and the manufacturing is done with the necessary care and by applying the necessary hygiene and quality control.

Storage and transport conditions

Storage and transport conditions:	dry storage
Keeps for a minimum of:	24 months

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