PRODUCT SPECIFICATIONS



Product	DOUBLE MALT	HS Code	2106.90.98	Version	3
	CONCENTRATE 61 BRIX				
Material Code	590.003	Product Code	MALT – 003	Date	30/12/2024

Ingredients

Malt Extract, Invert sugar, water, citric acid, caramel 150b, flavouring.

Suggested Application Recipe

Malt type carbonated drink:

Malt Concentrate MALT-003: 25 g/l

Sugar: 67 g/l

Citric acid monohydrate: 1,8 g/l Preservative: Depends on customer.

Water: Up to 1000 I

Physical and Chemical Characteristics

Characteristics	Unit of measure	Parameters	
Brix	% w/w	60,0 – 62,0	
Acidity	% w/w CAA	1,7 – 2,3	
pH	pH units	Max. 4,5	

Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Typical
Odour	Characteristic
Taste	Characteristic

Microbiological Characteristics

Parameter	Unit	Specification
Total Viable Count	CFU/ml	< 10
Yeasts	CFU/ml	< 10
Molds	CFU/ml	< 10

Storage and packing information

Filling: Aseptic product. Net weight: 260 Kg (\pm 1,5%) Metal drum with plastic lid. Shelf-life: 12 months.

Storage temperature: Should be storage at 1-10 °C to avoid changing color and taste and to maintain the organoleptic

characteristics in the best way.

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Regulation

The product complies with the (EC) regulation No 396/2005 on residues of pesticides and with Regulation (EC) 2023/915 on contaminants.

Packaging material intended to come in contact with foodstuffs meets the requirements of European legislation in force.

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO.

Therefore, it does not require GMO-labelling according to European Regulations.

The product is free of ionization / radiation.

Allergens Information

This product does not contain allergen substance according to *Annex II (Substances or products causing allergies or intolerances)* of the EU Regulations No 1169/2011.

Additional information

Please note that this product need heat treatment and/or preservative addition.

Nutrition declaration (per 100 g)

1115 kJ /262 kCal	
0,1 g	
0,1 g	
61,7 g	
61,2 g	
0,1 g	
3,8 g	
0,02 g	

^{*}Information obtained from food publication.