

TECHNICAL DATA

MALT EXTRACT POWDER

Product Description:

Powder Malt Extract is manufactured by drying Liquid Malt Extract under vacuum. The vacuum allows evaporation to happen at a lower temperature, hence retaining the flavor. It is a pale to light yellow or tan colored powder with a characteristic malty flavor.

Features:

Easily soluble in water;
 Rich in various vitamins and micro elements;
 Improving foods shape, structure and quality;
 Preventing recrystallization and extending shelf life;
 Natural non-diastatic powder, healthy food ingredients;
 Improving stomach intestine function, strength stomach and spleen, eliminate tire, inspire energy

Application:

Be widely used in confectionery, dairy products, bakery, cold food, beverage, health food, leisure foods. Infant nutrition-enrich food, milk food, solid beverage, breakfast milk, baking food, malted milk, coffee, cornmeal, coated chocolate matrix, soda pop, soft drink and flavoring agents.

Composition:

100% barley malt

Chemical:

Moisture:	5.0%max
Protein (DB):	4.2%min.
Ash Content:	2.0%max
Dextrose Equivalent:	39.0%-60.0%
PH (10% liquor):	5.0 min
Density g/ml:	0.1-0.5
Acidity:	23 ml NaOH/100g max.
EBC Chroma:	20 max.

Microbiological:

Total plate count	≤3000/g
E-coli	≤30/100g
Salmonella	Negative

Physical:

Appearance: light yellow to tan powder

Smell: pleasant and characteristically malty

Taste: mild sweet taste with malt flavor, free from foreign flavors.

Packaging:

20KG per Paper bag with PE bag inner liner.

Storage & Shelf life:

18 months from the manufacture date, keep from direct sunlight and in a cool, dry warehouse.

The application in food industries

Name	dosage%	Function
Coffee mix	1-3	more flavor, soluble, delicious, less cost
Chocolate mix	2-5	more flavor, soluble, delicious, less cost
Cocoa drink	2-5	improve flavour taste, less cost
Breakfast milk	3-5	more flavor, add nutrition

