

The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Light Malt Extract

A viscous liquid produced by enzyme assisted hot water extraction of malted barley, followed by filtration and concentration under vacuum evaporation.

Specifications:

Physical Properties

Color Yellow-brown
Odor Pleasant, malty
Texture Free flowing liquid

Chemical Properties

pH 5.0 – 6.0
Brix, % 79.5 – 82.0
Ash, % 1.0 – 1.5

Microbiological Characteristics:

Total Plate Count <5000/g
Mold <100/g
Yeast <100/g
Coliforms <10/g


Packaging:

Pail 59 lbs.
Drum 644 lbs.
Tote 3000 lbs.
Tanker 45,000-48,000 lbs

Ingredients: Malted Barley Extract

Storage: The recommended storage temperature is between 41° F- 68° F.

Shelf Life: 6 months

Kosher: Certified 

Nutritional per 100g (Wet Basis):

Calories	310 Kcal	Sodium	20 mg
Fat	0 g	Potassium	306 mg
Saturated Fat	0 g	Vitamin A	0 IU
Trans Fat	0 g	Vitamin C	0 mg
Cholesterol	0 g	Vitamin D	0 mg
Protein	4.6 g	Niacin	0 mg
Carbohydrate	74.0 g	Thiamine	0 mg
Fiber	1.5 g	Riboflavin	0 mg
Total Sugars	55.2 g		
Added Sugars	55.2 g		
Calcium	27.5 mg		
Iron	0 mg		

PRODUCT SPECIFICATIONS

Date Issued: 12/04/19
Supersedes: none
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By: Mitch Hertzler

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