

MALTEX® Red

MALTEX® RED is a reddish brown viscous sirup of malt extract. Caramel malted barley is extracted with hot water. The resulting liquor is filtered (mash filter) and boiled. The hot break resulting from boiling is removed by centrifugation. The extract is highly purified from extraneous matters, like proteins for example, by ultrafiltration. After ultrafiltration refinement, the extract is concentrated by vacuum evaporation. MALTEX® RED flavours are malty and caramel. This malt extract is in high demand by those marketing their beer on an "additive free" platform. It is indeed an alternative to the use of Caramel Colouring Agent as this natural product free of additives does not command an "E" number. MALTEX® RED is an excellent colouring medium to adjust beer colour in the reddish brown range.

SPECIFICATIONS

Analytical Parameters	Maltex® High Purity
Colour EBC	3000 +/- 3500
Solids %	80
Protein %	4
pH 10% w/v	4.2 - 5.2
TVC / g	< 10000
Yeasts / g	< 500
Moulds / g	< 500
E. coli / g	0
Salmonella / 25 g	0

FOOD GRADE

Maltex® RED complies with FAO/WHO JECFA and FCC recommended specifications for "food grade" ingredients.

STORAGE STABILITY

In sealed containers, under cool (5-10°C) dry conditions : 6-12 months; once opened: 6 weeks under correct storage conditions (5-10°C); 48 hours if product is exposed to environment.

PACKAGING

Maltex® RED is available in 25 to 1000 kg food grade containers.

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.