

Product	11999197 vers. 1	MALTEX EVO SML P0027F
Code:	01090633	MALTEX EVO 25
State:	Approved by RAQ on	09/02/2018

Product description

powdered product based on wheat malt flour and barley malt flour.

Sales name

semi finished product for confectionery and bakery uses.

Ingredients

wheat and **barley** malt flour, wheat flour, alpha-amylase.

Physical-chemical analysis

moisture_____	5-8	%
diastatic power_____	6500	Pollak units
	minimum on dry matter	

Storage & shelf-life

at least 10 months in original package in cool (18°C max.), dry storage. Close the package after use.

Packaging

25 kg (net), polytene lined paper bags.

Directions to use

MALTEX EVO can be used in all types of bread, leavened doughs and baked products. MALTEX EVO has an enzymatic action on the doughs that brings three important effects:

- superior yeasts activity and final volume improved
- gilter crust, thin and crunchy
- superior taste and fragrance

MALTEX EVO is not an additive and its dosage is not limited by any law. MALTEX EVO must be added to the last dough.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy_____	372	kcal
	1578	kJ
2. Protein (N*6.25)_____	10.9	g
3. Carbohydrate_____	77.5	g
of which sugars_____	7.5	g
4. Fat_____	1.3	g
of which saturated_____	0.1	g
5. Food fibre_____	3.4	g
6. Salt_____	0.04	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Product	11999197 vers. 1	MALTEX EVO SML P0027F
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Cereals containing gluten and products thereof _____ X (wheat, barley)
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination can not be excluded.