Improve Your Food Products with Malt Extract A Nutritious and Flavorful Plant Extract

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: KOMESZ
- Certification: HALAL
- Minimum Order Quantity: 25 kg
- Price: Negotiable
- Packaging Details: 25kg/bag or drum
- Delivery Time: 2 weeks
- Payment Terms: T/T, L/C
- Supply Ability: 100 tons per month

Product Specification

- Highlight: **Nutritious Plant Extract**, **Malt Extract Plant Extract**, **Flavorful Plant Extract**

More Images

for more products please visit us on fdcbiotech.com

Our Product Introduction

for more products please visit us on fdcbiotech.com

Product Description

Basic Info.

Model NO.	Malt Extract
Application Form	Injection, Suppository
Application	Food, Health Care Products
State	Powder
MOQ	1 Kilograms
Storage	Cool Dry Place
Package	1kg/ Bag 25kg/Drum
Test Method	HPLC UV
Purity	99.96%
Cultivation Method	Artificial Planting
Product Name	Malt Extract
Shelf Life	2 Years
Certificate	ISO9001/Halal/Kosher/GMP
Sample	Avaliable
Place of Origin	Shanghai, China
Grade	Food Grade
Brand Name	KOMESZ
Model Number	Malt Extract
Type	Plant Extract
Specification	1kg
Trademark	KOMESZ
Origin	Shanghai
Production Capacity	50000t Per Year

Product Description

Products Description

Malt extract is a kind of food completely derived from grain. It is rich in maltose, fructose, glucose, protein, small molecule peptide, essential amino acids and a variety of vitamins and minerals. It also contains β -glucan and tocopherol with health care function. Malt extract can improve the color, aroma, flavor and other sensory characteristics of the product, and also have a certain effect on improving the internal structure of the product. It is rich in a variety of trace elements, and is a pure natural nutritional flavor enhancement substance.

Application

Used in various fields of the food industry Biscuits, bread, candy, milk products, chocolate, nutritional food, beer, beverages, tea beverages, solid granules, sandwiches, soups, baby food, etc. In food, it can enhance the taste, increase the aroma, lasting fragrance, optimize the color, increase the crispness, improve the nutritional value, prolong the shelf life, and form a unique style.

COA

Appearance	A viscous liquid amber or yellowish brown in color. Free from any adulterants, off odor, foreign flavor and impurities.
Identification	Positive for Carbohydrates
Taste	Characteristic Malt and sweet taste free from any detectable foreign or off flavor I.e. not be sharp or bitter or sour tail.
Total Solid	78 to 82%
Protein (% w/w on dry basis)	Min. 4%
Total Ash	1.3 to 1.7%
Acidity (% w/v solution)	1.40% max
PH(of 10% solution)	45.0 to 6.0
Reducing Sugar (%w/w as anhydrous maltose)	Max. 60%
Specific Gravity (At 20 deg. C)	1.3 to 1.5
Starch	Negative
Viscosity	60,000 to 2,00,000 cp
Microbial limit test	
SPC at 37 deg. C	<10000 cfu/gm
Yeast &Moulds	<50 cfu/gm
Coliforms	Absent
Staphylococcus Aureus	Absent
Salmonella Species	Absent
Profile of Carbohydrates	
Glucose (gm/100 gm)	3.9-8.6
Fructose (gm/100 gm)	0.4-2.0
Sucrose (gm/100 gm)	0.7-2.0
Maltose (gm/100 gm)	27.3-40

Shanghai FDC BIOTECH CO., LTD.

+86 18516622784 weijitan@hotmail.com fdcbiotech.com

BUILDING 5, NO 263, JIAHAO RD, NANXIANG TOWN, JIADING DISTRICT, SHANGHAI, CHINA