



Valid from
Date: 01/06/2021

Product sheet Pilsen MD

Product description:

Pilsen malt: This are yellow/golden grain kernels that are white inside, with a minimum size of 2.2 mm. They taste like sweet flour and have a typical malt odour.

Ingredients and used excipients:

Ingredients:

malting barley

Processing aids:

well water	for steeping
air	for temperature control
sulphur	to avoid the formation of NDMA (malt contains < 10 ppm SO ₂)
CaO	to avoid the formation of mould during steeping

Packaging:

- Bulk up to 28,5 MT
- Bags of 25 – 50 kg (polypropylene bags with polyethylene inner liner)
- Big Bags up to 1100 kg (coated woven polypropylene big bags)

Mouterij Dingemans confirms the foodstuff suitability of the packaging that we use for our products.

- EU Regulation 1935/2004
- EU Regulation 10/2011
- EU Regulation 2023/2006

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Specific product characteristics:

Physical

The malt is cleaned not to contain any contaminations, foreign objects, smaller than 2.2 mm and larger than 8.0 mm. Various techniques are used to achieve this: sieving, magnets, metal detection when packed in 25-50 kg bags.

Specific characteristics of the product are described in the product specifications.

Chemical

The malt complies with all relevant legislations as described in

- EU regulation 1881/2006 for contaminants
- EU regulation pesticides (MRL) 396/2005

Microbiological

No legal requirements

Extra

Drinking Water Requirements

National regulation is applicable: KB14 01 2002

NDMA

FDA guidelines: 10 µg/kg

GMO declaration:

We do not use any genetically modified (GMO) raw materials as per regulation:

- EU regulation 1829/2003 genetically modified food and feed
- EU regulation 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms



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Irradiation declaration:

Mouterij Dingemans confirms that no technology is used that can cause radiological contamination.

Food Safety declaration:

We confirm that to our knowledge and in line with legislation, when treated in a conventional way our products can be used in the brewery industry, bakery industry and milling industry without being a risk for food safety.

Labelling and Traceability:

Mouterij Dingemans confirms that they comply with the following legislations:

- EU regulation 1169/2011

Bulk:

Identification on guiding delivery documents: delivery number

Big Bags:

Identification on documents attached to big bags and on the guiding delivery documents: delivery number

Bags:

Back (PRINT):

LOT: delivery number – type of malt – weight – Best before date

The delivery number gives us all required information to guarantee full traceability.

Finished product characteristics:

Mouterij Dingemans confirms that the contents of every supply corresponds with the specifications of the technical data and analytical data when required.



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Storage conditions:

The malt should be stored dry and on room temperature, on such a way that there can be no contamination from the surroundings and is protected from pests. Only when stored in original packaging, following the described storage conditions, Mouterij Dingemans can guarantee the proposed shelf life and product characteristics.

Shelf Life indication:

Bulk: 18 months after delivery

Big Bags: 18 months after bagging

Bags: 18 months after bagging

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**Mouterij Dingemans
Belgium**

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Allergens:

Declaration of allergens following EU regulation 1169/2011

	CONSTITUENT USED TO PRODUCE THE MATERIAL SUPPLIED	POTENTIAL CROSS- CONTACT WITH THE MATERIAL SUPPLIED
PEANUTS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
CRUSTACEANS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
FISH AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
EGGS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
(TREE) NUTS AND PRODUCTS THEREOF (ALMOND, HAZELNUT, WALNUT, CASHEW, PECAN, BRAZIL NUT, PISTACHIO, MACADAMIA NUT)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MILK AND PRODUCTS THEREOF (INCL. LACTOSE)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
SOYBEANS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
CEREALS CONT. GLUTEN AND PROD. THEREOF	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
WHEAT	No	Yes
RYE	No	Yes
BARLEY	Yes	Yes
OATS	No	Yes
SPELT	No	Yes
KAMUT	No	No
SULPHUR DIOXIDE AND SULPHITES >10PPM	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Not applicable
CELERY AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
SESAME SEEDS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MUSTARD AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
LUPIN AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MOLLUSCS AND PRODUCTS THEREOF	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Added as processing aid, <10 ppm in finished product, no declaration required.