

## 3506 – MALT EXTRACT POWDER (FOOD GRADE)

|                           |   |                         |
|---------------------------|---|-------------------------|
| REF NO: TBL/QA/SS/LC/3506 | STANDARD SPECIFICATION<br>FOR MALT EXTRACT<br>POWDER (FOOD GRADE) | Rev. No: 03             |
| Issue No: 04              |   | Review Date: 26/10/2024 |
| Issue Date: 27/10/2021    |   | Product code: 3506      |

### PRODUCT PROPERTIES

|                    |  |
|--------------------|--|
| C.A.S Number       | 8002-48-0                                      |
| Chemical Formula   | NA   |
| Formula weight     | NA   |
| Functional Uses    | It used for bacteriological media preparation. |
| Standard Packaging | 500 gm., 5 kg & 25 kg.                         |

### PHYSICAL PARAMETERS

| PRODUCT PARAMETER             | SPECIFICATION                              |
|-------------------------------|--|
| Appearance                    | Creamish yellow color free flowing powder. |
| Solubility (2% soln. at 25°C) | Soluble in water. Insoluble in alcohol.    |
| Taste & Odour                 | Having sweet malty in taste and smell.     |

### CHEMICAL PARAMETERS

| PRODUCT PARAMETER         | SPECIFICATION |
|---------------------------|---------------|
| pH (2% Soln. at 25°C)     | 5.0 – 7.0     |
| Loss on drying (at 105°C) | NMT – 6.0%    |
| Total Carbohydrates       | NLT – 70.0%   |
| Total Protein content     | NMT – 6.0%    |
| Total ash                 | NMT – 5.0%    |
| Heavy Metals (Pb)         | NMT – 10 ppm  |
| Arsenic (As)              | NMT – 2 ppm   |

### MICROBIOLOGICAL PARAMETERS

| PRODUCT PARAMETER            | SPECIFICATION       |
|------------------------------|---------------------|
| Total viable count           | NMT – 10,000 cfu/gm |
| <i>Escherichia coli</i>      | Negative            |
| <i>Salmonella spp.</i>       | Negative            |
| <i>Staphylococcus aureus</i> | Negative            |



Yeast & Moulds

NMT – 100 cfu/gm

**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

