

# Technical Data Sheet CANADA MALTING MALTED DATS

#### TYPICAL ANALYSIS\*

Colour	Moisture %	Protein Total	Extract FG
°L	Max.	Max.	Dry
2.3 – 2.9	4.5	11.0	60

<sup>+</sup> Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.

## STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- > Optimum shelf life within 2 years from date of manufacture

### **CERTIFICATIONS AVAILABLE**

- Produced at a HACCP certified facility
- Kosher

## PRODUCT CHARACTERISTICS

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3<sup>rd</sup> party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- > Fit for human consumption
- > Free of Genetically Modified materials
- Product of Canada

## ALLERGENS

- > Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

### WARNING

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

Product Malted Oats Issue Date February 12, 2020

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