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□□ □ □□ □□ □□ □□ (Hordeum vulgare)□ □□ □□□ □□ □□□ . □□ □□□ □□ □□□ , □ □ □ □ □□□ □□ (□□□□)□ □□ B □ □□□ □ 65-70%□ □□□ □□□□ . □□□ □□ , □ □ □ □ □ □ □□□□□□ .

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□□ □□	65-70%	60-65%	60-68%
□□□□ (DE)	42-45	38-42	40-44

項目	項目	項目	項目
項目 (DP°)	≤10° (項目)	≥100°	≤5°
項目 (20°C)	3,000–5,000 cP	2,500–4,500 cP	3,500–6,000 cP
項目 (項目, Lovibond)	8–12°L (amber)	6–10°L (light amber)	10–15°L (項目)
項目 (項目, Brix)	78–82°	75–80°	77–81°
pH	5.0–5.5	5.2–5.8	5.0–5.5
項目	≤5%	≤4%	≤3%
項目	<20ppm (項目)	<20ppm	<5ppm (CODEX)

項目

- 項目 : 65% 項目 (項目 項目 項目)
- 項目 : 項目 (≥100° DP) 項目 / 項目 項目
- 項目 : 項目 B (B2, B3, B6), 項目, 項目
- 項目 : 項目, 項目 項目 項目

項目 項目

- 項目
 - 項目 : 項目
 - 項目 : 項目 / 項目 80% 項目 項目
 - 項目 : 項目, 項目 項目
- 項目
 - 項目 : 項目 項目 項目
 - 項目 : 項目 B 項目
 - 項目 : 項目 (≥50mg/100g), 項目 (≥2mg/100g)

3. 麵粉

- 麵粉 : 麵粉 / 麵粉 (1:1 麵粉 麵粉)
- 麵粉 : 麵粉 , 麵粉 , 麵粉 麵粉 麵粉 麵粉
- 麵粉 : 麵粉 , 麵粉 麵粉 麵粉 麵粉 麵粉

4. 麵粉 麵粉

- 麵粉 麵粉 : “麵粉 麵粉 麵粉 麵粉 ”
- 麵粉麵粉 (Non-GMO), 麵粉 , 麵粉 / 麵粉 麵粉

麵粉 麵粉

麵粉 麵粉 麵粉

- 麵粉 , 麵粉 , 麵粉 (麵粉 麵粉 / 麵粉 麵粉 **3-8%**)
- 麵粉麵粉 , 麵粉 麵粉麵粉 (麵粉 麵粉 , **5-10%**)

麵粉 麵粉 麵粉

- 麵粉 麵粉 (麵粉 麵粉 麵粉 **60-70%**)
- 麵粉麵粉 (麵粉 麵粉 麵粉)

麵粉 麵粉

- 麵粉 麵粉 麵粉 麵粉 (**15-25%**)
- Plant-based meat glazes (2-5%)

麵粉 麵粉

- 麵粉麵粉麵粉 麵粉 麵粉麵粉 麵粉 (麵粉 麵粉 麵粉)

麵粉 麵粉 麵粉 麵粉

- 麵粉 : USDA, EU 麵粉 , JAS
- 麵粉麵粉 : Non-GMO 麵粉麵粉 麵粉
- 麵粉 :
 - 麵粉 : Pb<0.05ppm, Cd<0.01ppm
 - 麵粉麵粉 : Ochratoxin A<2ppb
 - 麵粉 : 麵粉 / 麵粉 <100 CFU/g

- **ASBC Malt-6** (ASBC Malt-6)
- **HPLC-RID** (HPLC-RID)

ASBC Malt-6 HPLC-RID

ASBC Malt-6

- **ASBC Malt-6** (ASBC Malt-6)
- **HPLC-RID** (HPLC-RID)

ASBC Malt-6

- **ASBC Malt-6** (ASBC Malt-6)
- **HPLC-RID** (HPLC-RID)

ASBC Malt-6

- **ASBC Malt-6** (ASBC Malt-6)
- **HPLC-RID** (HPLC-RID)

ASBC Malt-6

Q: What is the main difference between Diastatic and Non-Diastatic Organic Malt Syrup?

A: **Diastatic Organic Malt Syrup** contains active enzymes (amylase) that can break down starches into sugars, making it ideal for baking (to aid fermentation and crust development) and brewing. **Non-Diastatic Organic Malt Syrup** has had its enzymes denatured (inactivated) through heat, so it's used purely for its sweetness, flavor, color, and functional properties like binding and humectancy, without affecting fermentation rates.

Q: Is Organic Malt Syrup gluten-free?

A: Typically, **Organic Malt Syrup** is derived from **barley**, which contains gluten. Therefore, it is generally **not considered gluten-free**. If a gluten-free option is required, please inquire about our specialized organic malt syrups derived from gluten-free grains like rice or corn.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Malt Syrup** typically has a shelf life of **12-24 months** from the manufacturing date when stored in a cool, dry place, away from direct sunlight and extreme temperatures, in its original sealed containers.

Q: How does Organic Malt Syrup compare in sweetness to sugar (sucrose)?

A: **Organic Malt Syrup** is less sweet than sucrose, typically ranging from **30% to 60% of sucrose's sweetness**, depending on the specific grade and composition of sugars. This allows for a more balanced flavor profile in finished products.

Q: Can Organic Malt Syrup be used as a natural browning agent?

A: Yes, **Organic Malt Syrup** is an excellent **natural browning agent**. Its high content of reducing sugars (like maltose and glucose) readily participates in the Maillard reaction during heating, contributing to desirable golden-brown crusts and rich flavors in baked goods and other cooked applications.



Want to learn more about this product or have any questions?

View Product Page: [11](#) [11](#) [11](#)