Organic Malt Syrup

What is organic malt syrup?

Organic Malt Syrup is meticulously produced from 100% pure, organically certified sprouted grains, most commonly **organic barley**. The process begins by steeping and sprouting the grains, allowing natural enzymes to develop. These enzymes then convert the grain's starches into a spectrum of sugars, predominantly **maltose**, along with other complex carbohydrates. This liquid extract is then filtered, concentrated, and pasteurized to create a viscous, amber-colored syrup. The organic certification ensures that the raw materials are cultivated and processed without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Organic Malt Syrup is highly valued for its unique flavor profile, which can range from mildly sweet to deeply malty, depending on the roasting level of the barley (e.g., light vs. dark malt). Beyond its sweetness, it acts as an excellent **natural binder**, a **fermentable sugar source** for yeasts, a **natural browning agent** (Maillard reaction), and a **humectant** that helps retain moisture, thereby extending shelf life in many applications. Its versatility and functional attributes make it a preferred choice over refined sugars in many health-conscious and artisanal formulations.

Specifications

Attribute	Typical Specifications for Common Grades
Processing	Enzymatic conversion, filtration, concentration, pasteurization
Appearance	Viscous, amber to dark brown syrup
Flavor Profile	**Light/Pale Malt:** Mildly sweet, slightly malty, clean. **Dark/Roasted Malt:** Richer, robustly malty, caramel, coffee notes.
Sweetness Level	Approx. 30-60% of Sucrose sweetness (primarily maltose, with glucose, fructose, dextrins)
Major Sugars	Maltose (typically 40-60%), Glucose, Maltotriose, Dextrins
Diastatic Activity	**Diastatic:** Retains active enzymes (e.g., DP values vary). **Non-Diastatic:** Enzymes denatured (no active diastatic units).
Color (Lovibond)	**Light:** 5-20L **Amber:** 20-50L **Dark/Black:** >50L
Brix Value	Typically 78-82° Brix
pH	5.0-6.0
Moisture Content	Approx. 18-22%
Density	Approx. 1.35-1.45 g/cm³
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent, low yeast/mold)
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Natural & Wholesome Sweetness:** Provides a pleasant, balanced sweetness derived from organic sprouted grains, making it an excellent alternative to refined sugars and artificial sweeteners.

- **Unique Flavor Profile:** Offers a distinctive malty aroma and taste, ranging from subtle and sweet in lighter grades to rich and roasted in darker varieties, enhancing the sensory appeal of products.

- **Excellent Functional Properties:**

  - **Natural Binder:** Acts as a powerful natural adhesive, ideal for binding ingredients in bars, granolas, and snacks.

  - **Browning Agent (Maillard Reaction):** Promotes rich, desirable crust color and roasted flavors in baked goods and cooked foods.

  - **Humectant:** Helps retain moisture, contributing to a softer texture and extending the shelf life of products.

  - **Fermentable Sugar Source:** Provides readily available sugars for yeast activity in brewing and baking applications.

- **Sustained Energy Release:** Primarily composed of maltose and complex carbohydrates, offering a slower, more sustained energy release compared to simple sugars.

- **Organic & Clean Label:** Certified organic, ensuring cultivation and processing without synthetic pesticides, herbicides, or GMOs, aligning with strict clean-label standards.

- **Versatile Application:** Highly adaptable for use across a broad spectrum of food, beverage, and nutraceutical applications.

Applications

Our **Organic Malt Syrup** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Baked Goods & Cereals:**

  - Essential for breads, bagels, pretzels, cookies, and crackers, enhancing flavor, crust color, and crumb texture.

  - A binding agent and natural sweetener in granola, muesli, and breakfast cereals.

- **Snack Foods & Bars:**

  - A key binder and natural sweetener in energy bars, protein bars, fruit & nut bars, and healthy snack bites.

- **Brewing & Fermentation:**

- A primary fermentable sugar source for craft beer, kombucha, and other fermented beverages, contributing unique flavor characteristics.

- **Confectionery & Sweets:**

  - Used in malted milk balls, caramels, taffy, and other confections for its distinct flavor and textural properties.

- **Sauces, Dressings & Marinades:**

  - Adds natural sweetness, body, and browning capabilities to savory and sweet sauces, glazes, and marinades.

- **Dairy & Plant-Based Products:**

  - Incorporated into malted milk drinks, ice creams, yogurts, and plant-based desserts for unique flavor and sweetness.

Why Choose Our Organic Malt Syrup?

Partnering with us for your **Organic Malt Syrup** needs ensures a premium, functional, and highly versatile ingredient that aligns with major consumer trends:

- **Guaranteed Organic Certification:** Our malt syrup adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Functionality & Flavor:** Offers a unique combination of natural sweetness, binding, browning, and moisture retention, along with a distinct malty taste.
- **Diverse Product Grades:** We offer various grades and specifications (e.g., light vs. dark, diastatic vs. non-diastatic) to perfectly match your specific formulation and sensory requirements.
- **Consistent Quality & Purity:** Our meticulous sourcing and production processes ensure a reliable, pure, and safe product batch after batch, meeting rigorous international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team can provide detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

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.

Packing