

Organic Malt Syrup



What is Organic Malt Syrup?

Organic Malt Syrup, also known as Organic Maltose Syrup, is a naturally derived sweetener made from malted barley or other grains through a malting process, which converts starches into fermentable sugars. It has a rich, malted flavor and a thick, syrupy consistency that makes it ideal for use as a natural sweetener in a wide range of culinary applications. Certified organic by USDA and EU standards, our Organic Malt Syrup is free from GMOs, pesticides, and synthetic chemicals, providing a wholesome, clean sweetener for both food and beverage products.

Key Features:

- **100% Organic:** Certified organic by USDA and EU standards, ensuring that the product is free from synthetic chemicals, pesticides, and GMOs.
- **Natural Sweetener:** Provides a rich, malted flavor with a slightly caramel-like taste, making it an excellent alternative to refined sugars, corn syrup, or other artificial sweeteners.
- **High in Complex Carbohydrates:** Contains a blend of maltose and other complex carbohydrates, which provide sustained energy without sharp blood sugar spikes.
- **Rich in Trace Nutrients:** Contains small amounts of vitamins and minerals such as B-vitamins, magnesium, and potassium.
- **Non-GMO & Gluten-Free:** Suitable for those following non-GMO, gluten-free, or organic diets.
- **Sustainable:** Sourced from organic grains, this sweetener offers an eco-friendly and sustainable alternative to synthetic or high-fructose syrups.

Specification

Parameter	Specification
Appearance	Brown-colored, viscous liquid
Odor & Taste	Typical malt odor and taste
pH (20%)	5.0 – 6.0
Brix	78 – 80%
Color	7 – 12 EBC
Stability	Stable
Storage Conditions	Cool, dry place away from direct sunlight
Heavy Metals	
Mercury (Hg)	≤ 0.01 mg/kg
Lead (Pb)	≤ 0.10 mg/kg
Cadmium (Cd)	≤ 0.05 mg/kg
Arsenic (As)	≤ 0.03 mg/kg
Chromium (Cr)	≤ 0.30 mg/kg

Parameter	Specification
Copper (Cu)	≤ 1.50 mg/kg
Microbiological Information	
Total Plate Count	≤ 10,000 cfu/g
Yeast	≤ 200 cfu/g
Mold	≤ 200 cfu/g
E. coli	Negative
Salmonella	Negative

Health Benefits:

- Sustained Energy:** Organic Malt Syrup is rich in maltose, a disaccharide sugar that provides a steady release of energy, making it an ideal sweetener for athletes or those in need of a slow, sustained energy boost.
- Low Glycemic Index:** Unlike refined sugars, malt syrup has a lower glycemic index, which means it doesn't cause rapid spikes in blood sugar levels, making it suitable for people with diabetes or those looking to manage their glycemic load.
- Rich in Nutrients:** Contains small amounts of important minerals like magnesium and potassium, which support heart health, muscle function, and overall wellbeing.
- Digestive Health:** Malt syrup is a natural source of prebiotics, which help nourish beneficial gut bacteria and support digestive health.
- Mild Sweetness for Health-Conscious Diets:** The moderate sweetness of Organic Malt Syrup allows it to be used in a variety of recipes without overwhelming flavors, making it suitable for low-sugar diets and natural food products.

Applications:

1. Culinary Uses:

- Baking:** Use in baking for cookies, cakes, bread, and pastries to add a malty sweetness and rich color.

2. **Sauces & Marinades:** Incorporate into savory dishes, sauces, dressings, or marinades to enhance depth of flavor.
3. **Granola & Cereal:** Ideal for use in homemade granola, breakfast bars, or cereals, where its natural sweetness can replace refined sugars.
4. **Snacks & Energy Bars:** Add to snack bars, protein bars, and energy bites to provide a healthy sweetener with added nutrition.
5. **Beverages:** Use in beverages such as smoothies, iced teas, or energy drinks for a natural, malty sweetness.

2. Dietary Supplements:

1. **Natural Sweetener:** Ideal for use in health-conscious or organic protein powders, meal replacement shakes, or energy supplements to provide a healthier sweetening alternative.
2. **Sports Nutrition:** Used in sports drinks or energy gels to provide a steady release of energy during prolonged physical activity.

3. Functional Foods:

1. **Sugar-Free & Low-Glycemic Foods:** A great option for functional foods aimed at those looking to lower their sugar intake or manage blood sugar levels.
2. **Vegan & Plant-Based Foods:** A vegan-friendly, organic sweetener that fits into a plant-based lifestyle, making it ideal for plant-based recipes and food formulations.

Quality Assurance:

Our Organic Malt Syrup is produced under rigorous quality control standards to meet both USDA and EU organic certification requirements. Every batch is tested for purity, consistency, and safety. The product is free from harmful contaminants such as pesticides, heavy metals, and GMOs, and is processed without the use of artificial additives, preservatives, or chemicals.

Why Choose Our Organic Malt Syrup?

Our Organic Malt Syrup is a versatile, all-natural sweetener that provides a rich, malty flavor with lower glycemic impact than traditional sugars. Whether you're baking, cooking, or making beverages, this syrup offers a wholesome alternative to refined sweeteners. With its organic certification, rich nutrient profile, and clean production processes, Organic Malt Syrup is the perfect choice for health-

conscious consumers, food manufacturers, and those looking to reduce their reliance on refined sugar.

Packing

