



Ultra-Dark Malt Extract

Colour adjustment with low flavour impact

Used for ensuring colour consistency across batches, Muntons Ultra-Dark Malt Extract is ideal for automated dosing post filtration, achieving precise colour adjustment with minimal flavour impact.

Muntons Ultra-Dark Malt Extract is made from 100% Black Malt, obtaining a wort that is then ultrafiltered to remove its flavour compounds. This produces an extract rich in colour pigments, whilst keeping flavour and aroma contribution very low.

Muntons Ultra-Dark Malt Extract is a perfect solution for brewers and distillers looking for a clean label colour to replace the use of caramel (E150 a-d) colouring or carbon additions.

Applications:

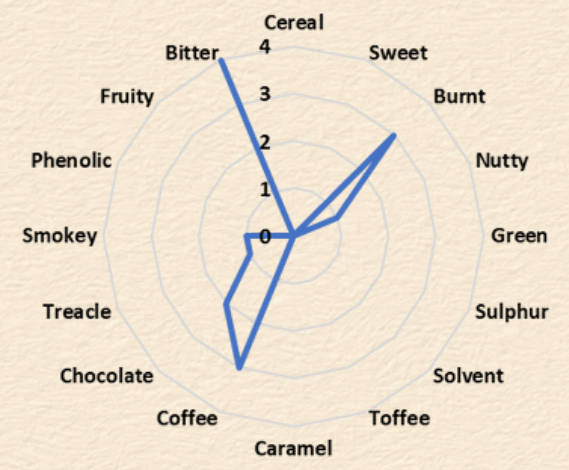
Due to the unique production process the recommended inclusion rates for this product are very low at less than 1%.

Add 0.077g/L of Muntons Ultra-Dark Malt Extract for + 1 EBC

Calculating colour adjustment

$$\frac{\text{Desired EBC change}}{(\text{EBC of Extract in 10\% w/v sol} / 100)} = \text{g/l to add}$$

Parameter	Unit	Ultra-Dark Malt Extract
Colour (10% w/v sol)	EBC	1200 - 1400
Refractometric Solids	%	50.5 - 59
pH		3.00 - 4.40
Haze/Turbidity (0.03% w/v sol)	90° EBC	<1.50



For more information, contact Muntons Sales



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