



BY APPOINTMENT TO
THE ROYAL DANISH COURT

HARBOE

HARBOES BREWERY A/S

Malt extracts

– for food and beverage industry



All our products are natural products based on high-quality raw materials without artificial additives and without the use of GMO.

Harboes Bryggeri A/S

Harboes Bryggeri was founded in 1883 in Skælskør, West Zealand, 100 km from Copenhagen – where the Harboe Group still has its head office. Harboes Bryggeri has developed into an international group with a turnover of more than 1.5 bn DKK.



The listed Harboes Bryggeri A/S is the parent company in the group, whose main activity is production and sale of beer, soft drinks, malt drinks and malt extract products.



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Darguner Brauerei GmbH, Germany

Harboe Norge AS, Norway

Harboe Sverige AB

Harboe Poland Sp. Z.O.O.

Skælskør Bryghus A/S

Harboefarm A/S

AS Viru Õlu, Estonia



AS Puls Brewery, Estonia

Malt extracts

The production of malt extract products began more than 60 years ago, when there was a need for an alternative to sugar, which was rationed. It quickly became evident that the malt extract products had a number of good qualities and production of malt extracts/malt syrup has since its beginning been an important part of the Harboe Group's activities.

Today, Harboes Bryggeri A/S is an attractive and flexible supplier of malt extract products, malt syrup products, barley syrup products and mixed products. A wide assortment of extracts based on pure malt as well as barley and a combination of these gives a great knowledge and flexibility, which is why we continue to develop new products in close collaboration with our customers. All our products are natural products based on high-quality raw materials without artificial additives and without the use of GMO.

Malt extract/malt syrup/barley syrup adds a number of qualities to bread and pastry, which make these products even more attractive to the modern health and quality-conscious consumers:

- **A better flavour**
- **A finer golden crust colour**
- **Longer freshness**
- **The right consistency**
- **Increased healthiness**
- **Higher baking homogeneity**
- **Better rising quality**
- **More fullness**
- **Better economy**

Our quality system is targeted through analyses

The production of malt extract

Malt extracts are made of simple ingredients: Malt (*primarily from barley*) and water. The malt is approved and checked in our own laboratory and the process is supervised from our brew house. The process from raw material to finished product includes:

- **Best possible raw materials**
- **Advanced technology**
- **Our master brewers' comprehensive knowledge and know-how**

Through a hammer mill, the malt is mixed with hot water in a mash tub. From there it is led to a mash boiler, where the natural enzymes of the malt break down the starch to fermentable sugars.

The insoluble particles are then strained off and the product is carried to evaporation. By means of vacuum, heat and pressure, the dry matter is increased from 10% to 70 to 80%, according to malt extract type.

The malt extract is led to tanks where the last and decisive processing takes place. In this process the qualities characteristic of each product variant are developed.



**effective and
and controls.**

Assortment and packings

Harboes Bryggeri A/S offers a wide assortment of both malt extract, barley syrup as well as mixed products. Harboes Brewery supplies both light and dark malt extracts- liquid as well as powdered. Below is a selection of our assortment:

Malt Extract for Food Industry

Non-Diastatic Malt Extract

Non-diastratic malt extract is in bread making where it contribute with sugar for the yeast, malt flavour and colour.

It is also used in breakfast cereals and biscuits, malted milk drinks and ice cream, sugar confectionery and chocolate confectionery to enhance the malty flavor.

This malt extract is produced both as powder and viscous syrup.

Diastatic Malt Extract

Diastatic malt extract is defined from its enzyme activity. In bread baking the alpha amylase content (*enzyme activity*) can be used to improve the potential for fermentable sugars for yeast activity, thus enhancing gas production during fermentation and final loaf volume. Diastatic malt extracts is also used when the natural occurring alpha amylase in wheat flour is low.

This malt extract is only produced as viscous syrup.

Malt Extract for Beverage Industry

Clear Malt Extract and Rye Malt Extract

Clear malt extract is 100% soluble in water. It can easily be used in production of beverage compounds where the final beverage does not need filtration before filling. Malt extract for beverages is both produced from rye and/or barley.

This malt extract is produced both as instant powder and syrup.

Light Malt Extract

Dark Malt Extract

Light Malt Extract

Clear Malt Extract

ME 7-2.01
(400-800 EBC)

ME 7-2.04
(7.500-10.000 EBC)

ME 7-2.09
(50-120 EBC)

ME 7-2.62
(< 100 EBC)

ME 7-2.03
(40-100 EBC)

ME 7-2.05
(Min 9.000 EBC)

ME 7-2.46
(200-250 EBC)

ME 7-2.12
(170-260 EBC)

ME 7-2.07
(3.800-4.500 EBC)

ME 7-2.50 – RYE
(200-250 EBC)

ME 7-2.30
(20-80 EBC)

ME 7-2.31
(10.000-13.000 EBC)

All our products are Kosher and Halal certified and guaranteed free of GMO. It is also possible to get organic malt extract from Harboe.

In case the products mentioned here do not meet your requirements, Harboes Brewery will gladly help to find new product variants according to your wishes.

Our products are available in the following packings:

	Per euro pallet
450 g glass (8 glasses pr. box)	136 boxes
2 kg foilbags (8 bags pr. box)	30 boxes
5 kg plastic buckets	60 jerry cans
15 kg plastic buckets	40 jerry cans
82 kg drums	6 drums
260-290 drums	2 drums
700-1.200 kg containers/pallet tank	1 pallet tank
20 kg sack/powder	27 kg

Safety in quality and delivery is ensured by maintenance of safety stocks for our larger customers and by collaborating with professional and qualified shipping agents.

Harboes Bryggeri A/S has its own laboratory which ensures that our quality system is effective and targeted through analyses and controls. Our quality system is based on ISO 22000.

**Harboes Bryggeri A/S
offers a wide assortment
of extracts based on pure
malt as well as barley and
a combination these.**





For further information, please do not hesitate to contact:

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