




*Specialty Malts that Make Your Beer So Special*

**Product technical specification data sheet**

**LIQUORICE SWEET ROOT CHOPPED**

Product general characteristics	
Name	LIQUORICE SWEET ROOT
Latin name	Glycyrrhiza glabra L. (Fabaceae)
Part of the plant used	Peels: LIQUIRITIAE radix
	
Product detailed description	
Main components	<ul style="list-style-type: none"> <li>- 2 to 15 % triterpene saponins: mainly glycyrrhizin (or glycyrrhizic acid, producing by hydrolysis glycyrrhetic acid and 2 molecules of glucuronic acid), grabolide, glycyrrhetol, ...</li> <li>- flavonoids and isoflavonoids: liquiritoside and isoliquiritoside (majority), licuroside, neolicuroside, ..., and their aglucones</li> <li>- triterpenes (<math>\beta</math>-amyrin, onocerin,...)</li> <li>- steroids: sterols (sitosterol, stigmasterol, ...)</li> <li>- coumarins (umbelliferone, herniarin, ...)</li> <li>- traces of essential oil</li> <li>- 20 to 30 % starch and carbohydrates (glucose, saccharose)</li> </ul>
Properties	Sharp anise-like flavour, sweet, smooth taste, improves head retention
Usage	Porters, stouts, heavy beers
Produced by	Fagron NV, Belgium
Country of origin	Cf certificate
Best use before	Cf label
Main storage conditions (T°, ...)	Shielded from light and moisture
Information on label	
Sales Name	Yes
List of ingredients	No
Ingredients quantities or categories (expressed as percentage)	No
Nett quantity	Yes
Date of minimum durability	Yes
Specific storage conditions or use	Yes
Manufacturer name and address	Yes

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Information on label	
Origin	No
Instructions for use	No
Alcoholic titration	No
Identification (batch nr.)	Yes
Transport conditions (T°, ...)	Transport at room temperature, shielded from light and moisture
Identification	
Macroscopic characteristics	Eur.Ph. - A
Microscopic characteristics	Eur.Ph. - B
Thin layer chromatography	Eur.Ph. - C
Microbiological characteristics (analysis only on specific request)	
Aerobic mesophilic	< 50.000.000 /g
Yeast / mould	< 500.000 /g
Escherichia coli	< 500 /g
Assay	
Foreign elements	Max 2 %
Loss on drying	Max 10 %
Total ash	Max. 6 %
Ash insoluble in hydrochloric acid	Max. 0,5 %
Dosage	
Glycyrrhizic acid	Max. 5,0 %
Allergens	
	+ indicates presence of the substance or material - indicates total absence of the substance or material ? indicates no certainty of absence of the substance or material
Gluten	-
Crustaceans	-
Peanuts	-
Soybean	-

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Allergens	
Milk	-
Almonds	-
Mustard	-
Lupine	-
Hazelnuts	-
Nuts	-
Eggs	-
Pistachios	-
Fish	-
Celery	-
Sesame seeds	-
Shellfish	-
Sulphur dioxide and sulphites with concentrations exceeding 10 mg/kg or 10 mg/litre expressed as SO2 (E220-E227)	-
Quality settings	
Quality assurance	<ul style="list-style-type: none"> <li>• A quality policy has been defined and written.</li> <li>• A quality manual / documentation system has been defined into the company in order to insure the quality of our products. It is based on the IFS (International Food Standard) repository.</li> <li>• With a repository used in the food sector, our quality manual includes in particular a HACCP evaluation of our products.</li> <li>• Analyses are realised on the commercialised products. We have an internal laboratory to realize these analyses.</li> </ul>
Traceability	<ul style="list-style-type: none"> <li>• Traceability is insured from the reception of the product to the delivery to our customer.</li> <li>• A withdrawal process of our products has also been defined in case of problem.</li> </ul>

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