

# The MALT for the PORRIDGE Product file

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Malt is a germinated cereal. The "malt for the porridge" is a dried, ground and sieved malt. It looks like a flour.

The "malt for the porridge" has the property to liquefy quickly the thick and hot porridges.

Cereals used to prepare the "malt for the porridge" can be some red or white sorghum, some corn, some millet or paddy rice or other germinated seeds.

## COMPOSITION OF THE MALT

- Amylases, alfa and béta.
- Dextrines, maltose, iso-maltose and other short-chain carbohydrates,
- Saccharose (sucrose), glucose, fructose,
- Proteins.
- Vitamines ( B1- B2- PP ) et Minerals ( Potassium, phosphorus, magnésium...)

**It is because malt is rich in amylases  
that it is enclosed at the top of the bag of flour.**

## AMYLASIQUE QUALITY OF THE MALT

The amylasique quality of the malt enclosed is judged according to its capacity to liquefy porridges. The producers check malt efficacy. During the bags expertise, the measure of the "speed of flow" allows to estimate more strictly the amylasique quality of the malt. (On a standardized porridge of corn or on a BAMiSA porridge cooked with the flour of the bag).

The proportion amyloses/amylopectines of a cereal is variable according to the species, the variety and the maturity. These variations can explain the differences of viscosity of porridges and modulate the activity of amylases. If the liquefaction is not effective, he can be necessary to increase the quantity of malt added to the porridge.

## MALT BACTERIOLOGIE

The germinated seeds used to prepare the malt cannot be sterilized by a treatment (heating) which would destroy amylases. A maximum of hygiene precautions is thus taken during its preparation.

The quantities of malt introduced into a porridge are very small, " three pinches " (less than 1g). In this quantity, the bacterial contamination becomes confused with that of the environment (bowl and spoon used to consume the porridge). However, by safety, porridges which are not quickly consumed will have to be reboiled after liquefaction.

## PACKAGING

A small bag (8 to 10 g) of " malt for the porridge " is enclosed at the top of every bag of flour. Packaging in small zipped bags facilitates the use.

The " malt for the porridge " can be used for all porridges containing some starch of cereal or tubers.

The " malt for the porridge " can be considered as a "product" in itself and can be distributed or sold independently