

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

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WEST YORKSHIRE
 WF10 4LE

REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION (EBC)

Chocolate Malt

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	70	> 72	-
Colour °EBC	1100	1175	1250
Moisture %	2.5	-	4.5
Total Protein %dm	8.8	-	11.6

Packaging: 25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Packing & BBE date, other details on bag label.

Appearance: Dark brown roasted grains.

Application: Colour and flavour adjunct in brewing. Usually 2% – 5% of grist.

Characteristics: Strong coffee flavour. Dark brown wort colour.

Ingredients: 100% Chit (short-germination) malt (malted on-site from 100% UK assured malting barley), cleaned and transferred for roasting.

Production method: Roasted (>200°C for >2.5 hours) to desired colour in roasting drum. Cooled (ambient air). Analysed, stored by batch & blended to delivery specification. Dressed (cleaned) & weighed into sacks.

Country of Origin: UK. All grain used is 100% UK Assured malting barley.

Food Safety: Our malts do not exceed legal or voluntary limits for various contaminants. Due-diligence sampling is carried out at or above UK industry (MAGB) agreed frequencies. Testing is for NDMA, mycotoxins, pesticide residues, heavy metals. Refer to the HACCP scheme for more detail.

Allergen Information: Barley, as with all cereals, contains gluten.

Best before date: 2 years from delivery date when stored in dry, cool location. There is no “use by” or “expiry” date.

Other Requirements: All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.

