

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)

Low Colour Maris Otter® Malt

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	80	> 81	
Colour °EBC	3.0		5.0
Moisture %		< 3.5	4.0
Total Protein %dm	8.5	9.4	10.0
Kolbach Index %	40		45
Friability %	90	> 92	100
Homogeneity %	97	-	100

Packaging:	25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Packing & BBE date, other details on bag label.
Appearance:	Clean whole grains of malted barley.
Application:	Main ingredient for all types of light coloured ales, bitters, lagers.
Characteristics:	Well modified producing consistent extract within the light ale colour range, producing lightly sweet and flavourful worts.
Ingredients:	100% Maris Otter® winter barley grown under contract in the UK.
Production method:	Steeped, germinated then kilned to Low Colour specification. Transferred to storage silo. Dressed (cleaned) & weighed into sacks.
Country of Origin:	UK. All grain used is 100% UK Assured grain.
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.

