

# 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)

### Munich Malt

<b>EBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	79	> 80	-
Colour °EBC	22	26	30
Moisture %	3.0	3.5	4.0
Total Protein %dm	9.1	-	10.3
Kolbach Index %	40	42	45
Friability %	86	> 88	100
Homogeneity %	96	> 97	100

<b>Packaging:</b>	25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Packing & BBE date, other details on bag label.
<b>Appearance:</b>	Clean whole grains of malted barley.
<b>Application:</b>	Beers, ales up to 20% of the grist.
<b>Characteristics:</b>	Darker and very sweet flavourful wort.
<b>Ingredients:</b>	100% barley grown in the UK at Assured Farms.
<b>Production method:</b>	Steeped, germinated then kilned to Munich malt specification. Transferred to storage silo. Dressed (cleaned) & weighed into sacks.
<b>Country of Origin:</b>	UK. All grain used is 100% UK Assured grain.
<b>Food Safety:</b>	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.
<b>Allergen Information:</b>	Barley, as with all cereals, contains gluten.
<b>Best before date:</b>	2 years from delivery date when stored in dry, cool location. There is no "use by" or "expiry" date.
<b>Other Requirements:</b>	All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.

