

# 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)

### Pale Chocolate Malt

<b>EBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	70	> 72	-
Colour °EBC	550	620	700
Moisture %	2.0	-	4.5
Total Protein %dm	9.3	-	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:** Brown roasted grains.

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

**Characteristics:** Dark chocolate, dry coffee flavour. Brown wort colour.

**Ingredients:** 100% Chit (short-germination) malt produced on-site, cleaned and transferred for roasting.

**Production method:** Roasted to desired colour in roasting drum. Dressed (cleaned) and stored by batch for blending to delivery specification. Dressed & 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.

