THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

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MALT SPECIFICATION (EBC)

Wheat Malt

EBC Analysis:	Minimum	Target	<u>Maximum</u>
Extract dry basis %	80	> 82	-
Colour ^O EBC	3.0	4.0	5.0
Moisture %	2.5	< 3.5	4.5
Total Protein %dm	9.3	-	12.2
Kolbach Index %	40	-	45

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 wheat.

Application: Wheat beers and adjunct for ales. Up to 40% of grist.

Characteristics: Well modified producing consistent extract within the standard ale

colour range, producing sweet and flavourful worts.

Ingredients: 100% Wheat grown on UK Assured Farms.

Production method: Steeped, germinated then kilned to Lager 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 MAGB

HACCP scheme for more detail.

Allergen Information: Wheat, 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.



Revision Date: February 2023