

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)

Black Malt

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	70	> 72	-
Colour °EBC	1300	-	1600
Moisture %	2.0	-	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 – black roasted grains of short-malted barley.

Characteristics: Strong burnt coffee flavour. Dark brown – black wort colour.

Ingredients: 100% Assured UK-grown barley.

Production method: Made from chit (short-germination) malt produced on-site, cleaned and transferred for roasting. Roasted to desired colour in roasting drum. Stored by batch for blending to delivery specification. Dressed & weighed into sacks.

Country of Origin: UK.

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. Suitable for vegans.

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 this specification provided by the Customer. See also relevant safety data sheet.

