

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)

Peated Malt

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	80	> 82	-
Colour °EBC	4.0	5.5	7.0
Moisture %	3.0	4.0	5.5
Phenol (Peat level) ppm	15	20	25
Total Protein %dm	8.1	-	10.0
Kolbach Index %	42	44	46
Friability %	85	> 90	100
Homogeneity %	95	> 97	100
SO ₂ mg/kg	-	-	20

Packaging:	25kg woven polypropylene, lined, food-grade sack. Product name pre-printed on sack. Other details printed on label affixed to 25kg sacks.
Appearance:	Whole, clean, grains of malted barley.
Application:	Flavouring component of distilling wort and speciality brews.
Characteristics:	Well modified producing consistent extract within the standard ale colour range, with strong peat aroma & flavour.
Ingredients:	100% UK spring barley. Scottish peat.
Production method:	Steeped, germinated then kilned in separate kiln with application of peat smoke. Packaged and transported to Thomas Fawcett & Sons.
Country of Origin:	UK. All grain used is 100% UK Assured grain.
Food Safety:	Our supplier confirms that their malts meet all applicable standards. Due-diligence testing on barley and malts is carried out periodically. Refer to the MAGB HACCP scheme for more detail.
Allergen Information:	Barley, as with all cereals, contains gluten. Peated malts may contain sulphur dioxide above 10mg/kg which can form naturally during kilning; ie. SO ₂ / sulphites are not added deliberately.
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.

