

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

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WEST YORKSHIRE
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REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION (EBC)

Roast Barley

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	68.5	> 70	-
Colour °EBC	1300	1450	1600
Moisture %	2.5	3.5	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: Dark brown – black roasted grains.

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

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

Ingredients: 100% Barley transferred from store (on- or off-site) to roasting house.

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.

