

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

TELEPHONE 01977 552490
 FAX 01977 519076
 E-MAIL PROD@FAWCETT-MALTSTERS.CO.UK

WEST YORKSHIRE
 WF10 4LE

REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION (EBC)

Roast Rye Malt

EBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	67.5	> 70	-
Colour °EBC	450	650	850
Moisture %	2.0	-	4.5
Total Protein %dm	8.1	-	11.6

Packaging: 25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Packaging date printed on side of bag.

Appearance: Dark brown – black roasted grains of rye.

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

Characteristics: Dry baked biscuity flavour. Mid-brown wort colour.

Ingredients: 100% Rye (ergot-free), malted on site, transferred from malt store to roasting house.

Production method: Roasted as dark as possible 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 MAGB HACCP scheme for more detail.

Allergen Information: Rye, 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.

