



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Organic Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©OBMRM-RC/800-1000EBC

USA CODE: The Swaen©OBMRM-RC/300-375°L

Certified Organic Product: NL-BIO-01

## GreenSwaen©Black Chocolate B

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75	
Wort colour	EBC(Lov.)	800(300)	1000(375)
pH		5.1	5.4

### Usage:

Schwarzbier, dark beers, Stout, Porter, Ale beer, Bockbier, Altbier, all beer types for colouring.

### Description:

GreenSwaen©Black Chocolate B brings deeper aroma as well as beer colour for dark beers. A highly roasted malt with a deep brown colour. Used to adjust the colour of beer and imparts a nutty, toasted flavour.

Provides a less bitter flavour than GreenSwaen©Black malt and it also has lighter colour, because it is roasted for shorter period of time and at lower temperatures.

### Results:

Deeper aroma and colour of dark beers. Smoky notes.

### Rate:

Up to 5%.

## ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

## STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °C. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.



NL- BIO-01



organic product