Typical Analysis
Raw material: Organic Wheat Malt
Product: Roasted Malt
EUROPE CODE: The Swaen©OWMRM-RC/800-1000EBC
USA CODE: The Swaen©OWMRM-RC/300-375°L
Certified Organic Product: NL-BIO-01

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Min</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>%</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Extract (dry basis)</td>
<td>%</td>
<td>78</td>
<td></td>
</tr>
<tr>
<td>Wort colour</td>
<td>EBC(Lov.)</td>
<td>800(300)</td>
<td>1000(375)</td>
</tr>
<tr>
<td>pH</td>
<td></td>
<td>5.2</td>
<td>5.5</td>
</tr>
</tbody>
</table>

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

Description:
GreenSwaen©Black Chocolate W roasted wheat malt is for top fermented beers, used in amounts of 1% for Altbier or dark wheat beers. To enhance colour and mild toast hints. For real specialties, in a special way.

Results:
Improved colour as well as intensified aroma of dark, top fermented beers. Slight roast aroma.

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.