



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Crystal

EUROPE CODE: The Swaen@GMB-RCC/500-600EBC

USA CODE: The Swaen@GMB-RCC/190-225°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75	
Wort colour	EBC(Lov.)	500(190)	600(225)
pH		5.1	5.4

GoldSwaen® Aroma Supreme

Usage:

GoldSwaen® Aroma Supreme is used for up to 10% of the grist for dark beers, such as Amber, Ale, Dark Ale, Stout or Porter.

Description:

GoldSwaen® Aroma Supreme intensifies the beer's body and its smoothness, promotes head formation and retention.

Caramel malts are produced in several colour stages. They make a considerable contribution to the palate fullness and body, intensification of the malt aroma, the full taste and colour and better head retention.

By the special production procedure GoldSwaen® Aroma Supreme has a dark-reddish shine and a typical aroma which serves to intensify and stabilise the flavour. Provides a rich malty aroma and flavour to Amber and dark Lager beers. Compared to other traditional coloured malts, GoldSwaen® Aroma Supreme is a real spice for your beer.

Results:

Gives fuller body, mild notes of nuts, caramel, and fruits. Improved malt aroma, deep saturated red colour.

Rate:

Up to 10%.

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.