TYPICAL ANALYSIS
Raw material: Oat
Product: Oat Malt
EUROPE CODE: The Swaen®OOM-K/3.4.5EBC
USA CODE: The Swaen®OOMK/1.7-2.2°L

<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>5.0</td>
<td></td>
</tr>
<tr>
<td>Extract (dry basis)</td>
<td>%</td>
<td>76</td>
<td></td>
</tr>
<tr>
<td>Wort colour</td>
<td>EBC (Lov.)</td>
<td>3(1.7)</td>
<td>4.5(2.2)</td>
</tr>
<tr>
<td>Saccharification</td>
<td>Minutes</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>Total Protein</td>
<td>%</td>
<td>9%</td>
<td></td>
</tr>
</tbody>
</table>

PlatinumSwaen©Oat

Usage:
Special beers, wheat beers, dark beers, stouts, porters, other robust British ales

Description:
Malted oats. Adds body, mouth feel and head retention to the beer. Creates chill haze in lighter beers, so is primarily used in dark ones.

Results:
Fuller body and mouthfeel.

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.