



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrystal

EUROPE CODE: The Swaen©GMB-RCC/60-80EBC

USA CODE: The Swaen©GMB-RCC/23-30°L

Parameter	Unit	Min	Max
Moisture	%		6.5
Extract (dry basis)	%	78	
Wort colour	EBC(Lov.)	60(23)	80(30)
pH		5.4	5.8

## GoldSwaen©Amber

### Usage:

Pilsner, light beers, red beers, alcohol reduced beers, Bockbier, export beers, special beers, dark beers.

### Description:

Has reddish shine and typical aroma which serves to intensify and stabilise the flavour. 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.

### Results:

Full red colour, improved flavour stability and fullness, notes of toffee and bread.

### Rate:

Up to 30%.

## 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.