



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Wheat

Product: Caramelised Malt, Cara Crystal

EUROPE CODE: The Swaen@GMW-RCC/60-120EBC

USA CODE: The Swaen@GMW-RCC/23-46°L

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	81	
Wort color	EBC(Lov.)	60(23)	120(46)
pH		5.4	5.7

GoldSwaen©Wheat Light

Usage:

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

Description:

GoldSwaen©Wheat light brings intensified caramel aroma, notes of bread, caramel and toffee. Also gives fuller body.

Results:

Emphasized typical wheat aroma, enhanced colour. Mild notes of almond, biscuits and bread. Promoted fullness.

Rate:

Up to 15%

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.