



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Oat

Product: Flaked Oat

EUROPE CODE: The Swaen©OK

USA CODE: The Swaen©OK

Parameter	Unit	Min	Max
Humidity	%	-	13.0
Loose density	g/l	390	430
Foreign grains	%	-	2.0

Parameter	Unit	Average per 100g
Energy	KJ	1566
	Kcal	374
Proteins (x 6,25)	g	13.5
Carbohydrates	g	58.7
-thereof sugar	g	0.7
Fat	g	7.0
- thereof saturated fatty acids	g	1.3
Fibres	g	10.0
Sodium	g	NA
Salt	g	<0.01

Flaked Oat

Usage:

Every beer type

Description:

The grains should be directly added during the mashing process. Flaked oat brings the characteristics of raw oat and used to improve foam stability and balance malt with high solubility. Gives more body and complexity to the beer with nutty hints.

Results:

Slightly nutty but not bitter notes.

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.