



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Wheat

Product: Flaked Wheat

EUROPE CODE: The Swaen©WK

USA CODE: The Swaen©WK

Parameter	Unit	Min	Max
Moisture	%	11,5	14,0
Flake size	mm	0,5	2,0
Loose density	g/l	400	470
Foreign grains	%	-	2,0

Parameter	Unit	Average per 100g
Energy	KJ	1261
	Kcal	297
Proteins (x 6,25)	g	11
Carbohydrates	g	60
-thereof sugar	g	1.0
Fat	g	1.8
- thereof saturated fatty acids	g	0.4
Fibres	g	13
Sodium	g	0.008
Salt	g	0.02

Flaked Wheat

Usage:

Every beer type

Description:

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

Results:

Bread notes, fuller body. Rounded mouth feel.

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.