

ACTUAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara

Chrystal

EUROPE CODE: The Swaen@GMB-RCC+S/20-30EBC

USA CODE: The Swaen@GMB-RCC+S/8-12°L

Parameter	Unit	Value
Moisture	%	6.5
Extract (dry basis)	%	81.3
Sea Salt	%	max 1
pH		5.8

Batch: 1980156 Best Before 06/2021

Prod. Date = Best Before date-18 months

Product in compliance to food-grade requirement

ITEM PACKAGING

25kg bags

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.

PlatinumSwaen©Salty Caramel Malt

Usage:

All kind of special beers, amber beers.

Description:

Platinum Swaen©SaltyCaramel gives a slight caramel-sweet-salty taste and a golden glue touch to your beer. Remarkable mouthfeel, head retention, and extended beer stability.

Results:

Salty caramel notes, better head retention, improved aroma, fuller body, deep intense colour.

Rate:

Up to 20%