



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Maize

Product: Flaked Maize

EUROPE CODE: The Swaen©MK

USA CODE: The Swaen©MK

Parameter	Unit	Analyse
Moisture	%	13
Energy	kJ/100g	338
Carbohydrates	kJ/100g	17
-thereof sugar	%	0,5
Fat	%	1
- thereof saturated fatty acids	%	0,15
Fibres	%	6,5
Protein	%	7

## Flaked Maize

### Usage:

Usually in lighter Pilsners

### Description:

There are many different forms of corn you use in your grist bill. Flake is the simplest one of them. As it only has a little protein no such rest is required. It's generally pregelatinized too, so you can directly add to your mash with all other grains and schedule your brewing as usual.

### Results:

Milder taste; dry, crispy finish

## 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.