

## Black Swaen<sup>®</sup> Biscuit

EUROPE CODE: The Swaen©BMRM-RC/70-90EBC

USA CODE: The Swaen©BMRM-RC/27-35°L

| Parameter           | Unit      | Min    | Max    |
|---------------------|-----------|--------|--------|
| Moisture            | %         |        | 4.5    |
| Extract (dry basis) | %         | 79     |        |
| Wort color          | EBC(Lov.) | 70(27) | 90(35) |
| pH                  |           | 5.5    | 5.8    |

### TYPICAL ANALYSIS

Raw material: Barley malt

Product: Roasted malt

### **Usage:**

Pilsner, Lager, Ale, Kölsch, light beers, Export beers, Specialty beers, all other beers.

### **Description:**

Biscuit can be used for colouring every type of beer. It provides strong, sweet malt flavours – like the obvious biscuit, but also bread – and sufficient enzymatic power.

### **Rate:**

Up to 20%.

### ITEM PACKAGING

25kg bags, bulk, bulk in liner bag in container.

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 20°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 24 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.