

Flaked Barley

EUROPE CODE: The Swaen©BK

USA CODE: The Swaen©BK

Parameter	Unit	Min	Max
Moisture	%		12

Parameter	Unit	Average per 100g
Energy	KJ	328
Proteins	%	9
Carbohydrates	KJ	75,5
- thereof sugar	%	1
Fat	%	1.5
- thereof saturated fatty acids	%	0.37
Fibres	%	12

TYPICAL ANALYSIS

Raw material: Barley
Product: Flaked Barley

Usage:

Stouts, every beer.

Description:

These cereals will increase the volume of fermentable sugars, without adding body or taste. Some haziness might occur.

Result:

Stronger head retention, smoother flavour. Slightly grainy.

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.