

Flaked Wheat

EUROPE CODE: The Swaen©WK

USA CODE: The Swaen©WK

Parameter	Unit	Min	Max
Moisture	%	11.5	14
Loose density	g/l	400	470
Foreign grains	%		2
Flake size	mm	0.5	2.0

TYPICAL ANALYSIS

Raw material: Wheat

Product: Flaked Wheat

Usage:

Witbier, Weizen, NEIPA, every beer.

Description:

This cereal imparts more intense flavours than the malted wheat. Flaked wheat ensures a hazy beer.

Result:

Increased body and head retention.
Spicy, bready.

Rate:

Up to 10%.

Parameter	Unit	Average per 100g
Energy	KJ	1261
	Kcal	297
Proteins (x6,25)	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

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.