

Platinum Swaen® Dextrin

EUROPE CODE: The Swaen©OOM-K/3-5EBC

USA CODE: The Swaen©OOMK/1.5-2.4°L

Parameter	Unit	Min	Max
Moisture	%		8
Extract (dry basis)	%	79	
Wort color	EBC(Lov.)	3(1.7)	6(2.8)
Total protein	%		11.5
Fermentability	%		50
Total sugar	%	7.5	

TYPICAL ANALYSIS

Raw material: Barley

Product: Drum roasted barley malt

Usage:

Pale Lager, Hazy IPA, Pale Ale, non-alcoholic and low-alcohol beers.

Description:

Platinum Swaen® Dextrin malt is a functional malt designed to enhance body, mouthfeel and foam stability without increasing alcohol or adding noticeable colour. This malt is rich in unfermentable sugars (dextrins) that remain in the finished beer after fermentation. These dextrins contribute to a fuller body and improved beer structure, helping support stable foam formation and long-lasting head retention. The result is a beer with a smoother texture and a more satisfying mouthfeel.

Rate:

Up to 15%.

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.