



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrysta

EUROPE CODE: The Swaen@GMB-RCC/40-60EBC

USA CODE: The Swaen@GMB-RCC/15-23°L

Parameter	Unit	Min	Max
Moisture	%		7.0
Extract (dry basis)	%	78	
Wort color	EBC(Lov.)	40(15)	60(23)
pH		5.5	5.8

GoldSwaen©Red

Usage:

Pilsner, light beers, alcohol reduced beers, Bockbier, export beers, special beers, dark beers.

Description:

GoldSwaen©Red is used for up to 25% of the grist, particularly in the production of Ale, red Lager, Altbier or Lager. Has reddish shine and typical aroma which serves to intensify and stabilise the flavour.

Results:

Improved malt aroma, red colour, fuller body, notes of biscuit & honey.

Rate:

Up to 35%

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.