

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

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WEST YORKSHIRE
 WF10 4LE

REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION (ASBC)

Black Malt

ASBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	70	> 72	-
ASBC Colour °Lovibond	490	-	600
Moisture %	2.0	-	4.5
Total Protein %dm	9.4	-	11.6

Packaging: 25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Product, other details printed on label.

Appearance: Dark brown – black roasted grains of barley.

Application: Colour and flavour adjunct in brewing. Usually 2% – 5% of grist.

Characteristics: Strong burnt coffee flavour. Dark brown – black wort colour.

Ingredients: 100% Chit (short-germination) barley malt produced on-site, cleaned and transferred for roasting.

Production method: Roasted to desired colour in roasting drum. Dressed (cleaned) and stored by batch for blending to delivery specification. Dressed & weighed into sacks.

Country of Origin: UK. All grain used is 100% UK Assured grain.

Food Safety: Our malts do not exceed legal or voluntary limits for various contaminants. Due-diligence sampling is carried out at or above UK industry (MAGB) agreed frequencies. Testing is for NDMA, mycotoxins, pesticide residues, heavy metals. Refer to the HACCP scheme for more detail.

Allergen Information: Barley, as with all cereals, contains gluten. Suitable for vegans.

Shelf-life: 12 months from delivery date when stored in dry, cool location.

Other Requirements: All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.



Stephen Click
 Production Manager