

# THOMAS FAWCETT & SONS, LTD.

## MALTSTERS AND MALT ROASTERS

### EASTFIELD LANE

### CASTLEFORD

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WEST YORKSHIRE  
 WF10 4LE

REGISTERED IN  
 ENGLAND  
 No. 153755

## MALT SPECIFICATION (ASBC)

### Chocolate Malt

<b>ASBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	70	> 71	-
ASBC Colour °Lovibond	390	415	450
Moisture %	2.5	-	4.5
Total Protein %dm	8.8	-	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 roasted grains.

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

**Characteristics:** Strong coffee flavour. Dark brown wort colour.

**Ingredients:** 100% Barley.

**Production method:** Chit malt produced on-site (barley is steeped in water, short germination, kilned), cleaned, stored and transferred for roasting as required. Roasted to desired colour in roasting drum. Cooled (ambient air) and stored as single 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.

**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