

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

TELEPHONE 01977 552490
 FAX 01977 519076
 E-MAIL PROD@FAWCETT-MALTSTERS.CO.UK

WEST YORKSHIRE
 WF10 4LE

REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION (ASBC)

Dark Crystal Malt II

ASBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis l ^o /kg	70	-	-
ASBC Colour ^o Lovibond	110	120	130
Moisture %	-	-	4.5
Total Protein %dm	8.7	-	11.6
Degree of Crystallisation %	88	> 90	100

Packaging:	25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Product, other details printed on label.
Appearance:	Dark-brown crystal roasted grains.
Application:	Colour and flavour adjunct in brewing. Usually 5% – 10% of grist.
Characteristics:	Burnt toffee flavour. Dark ruby red wort colour.
Ingredients:	100% Green malt (Barley steeped then germinated, but not kilned).
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.
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