

# THOMAS FAWCETT & SONS, LTD.

## MALTSTERS AND MALT ROASTERS

### EASTFIELD LANE

### CASTLEFORD

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WEST YORKSHIRE  
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REGISTERED IN  
 ENGLAND  
 No. 153755

## MALT SPECIFICATION (ASBC)

### Dark Crystal Malt I

<b>ASBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis l <sup>o</sup> /kg	70	-	-
ASBC Colour <sup>o</sup> Lovibond	80	85	90
Moisture %	-	-	4.5
Total Protein %dm	8.7	-	11.6
Degree of Crystallisation %	88	> 90	100

<b>Packaging:</b>	25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on bag. Product, other details printed on label.
<b>Appearance:</b>	Brown crystal roasted grains.
<b>Application:</b>	Colour and flavour adjunct in brewing. Usually 5% – 10% of grist.
<b>Characteristics:</b>	Burnt - cinder toffee flavour. Dark orange – ruby red wort colour.
<b>Ingredients:</b>	100% Green malt (Barley steeped then germinated, but not kilned).
<b>Production method:</b>	Roasted to desired colour in roasting drum. Dressed (cleaned) and stored by batch for blending to delivery specification. Dressed & weighed into sacks.
<b>Country of Origin:</b>	UK. All grain used is 100% UK Assured grain.
<b>Food Safety:</b>	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.
<b>Allergen Information:</b>	Barley, as with all cereals, contains gluten.
<b>Shelf-life:</b>	12 months from delivery date when stored in dry, cool location.
<b>Other Requirements:</b>	All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.



Stephen Click  
 Production Manager