

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)

Maris Otter® Pale Ale Malt

ASBC Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	80	> 81	-
Colour °Lovibond	2.1	2.3	2.5
Moisture %	2.5	< 3.5	4.0
Total Protein %dm	8.5	-	10.0
Kolbach Index %	40	-	45
Friability %	90	-	100
Homogeneity %	97	-	100

Packaging:	25kg woven polypropylene, lined, food-grade sack. Product name pre-printed on sack. Other details printed on label affixed to 25kg sacks.
Appearance:	Clean whole grains of malted barley.
Application:	Main ingredient for all types of ales, bitters, milds and stouts.
Characteristics:	Well modified, producing consistent extract within the standard ale colour range, producing sweet and flavourful worts.
Ingredients:	100% Maris Otter® winter barley grown under contract in the UK.
Production method:	Steeped, germinated then kilned to Pale Ale specification. Transferred to storage silo. Dressed (cleaned) & 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