

# 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)

### Pearl Pale Ale Malt

<b>ASBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	80	> 81	-
Colour °Lovibond	2.6	-	3.0
Moisture %	3.0	< 3.5	4.0
Total Protein %dm	9.0	-	10.5
Kolbach Index %	40	-	45
Friability %	90	> 92	100
Homogeneity %	97	-	100

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