

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

Crystal Rye Malt

IOB Analysis:	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis l ^o /kg	270	> 280	-
IOB Colour °EBC	100	140	200
Moisture %	2.0	-	5.0
Total Nitrogen %dm	1.30	-	1.85
Degree of Crystallisation %	84	> 90	-

Packaging:	25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on 25kg bag. Other details printed on label affixed to 25kg bags.
Appearance:	Brown roasted grains of rye.
Application:	Colour and flavour adjunct in brewing. Usually up to 10% of grist.
Characteristics:	Dry liquorice toffee flavour.
Ingredients:	100% green rye malt (Rye 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 MAGB HACCP scheme for more detail.
Allergen Information:	Rye, as with all cereals, contains gluten.
Best before date:	2 years from delivery date when stored in dry, cool location. There is no "use by" or "expiry" date.
Other Requirements:	All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.

