




LOUGHRAN

Deluxe Flaked Maize

PRODUCT DESCRIPTION

Deluxe Flaked Maize is produced when maize (corn) grits are 'cooked' through a high temperature torrefication process to gelatinise the starchy endosperm. Using Deluxe Flaked Maize will help to lighten the wort of your beers which is very useful when producing American style lagers. Deluxe Flaked Maize has a distinctive corn flake sweetness which can also lend a desirable flavour to certain beer styles. It can also be used in smaller quantities in British Bitters.

Loughran Deluxe Flaked Maize has been specially selected by the Loughran team. Drawing on seven generations of family barley growing wisdom from our origins on our farm in Dundalk, Ireland, and our experience and expertise in UK malting and brewing from Brewers Select in Peterborough, we choose only the best farmers to work with. These lasting partnerships form the backbone of everything we do, and allow us to deliver brewers and distillers the finest malts and adjuncts, in the process connecting them to the heart of their ingredients in the journey from farm to glass.

USE FOR	USAGE RATE	CHEMICAL STANDARDS
Lightening wort Adding a corn flake sweetness to beers	Up to 25%	The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	Continental Lagers American Lagers & Light Lagers British Bitters	
TYPICAL ANALYSIS		
Moisture (%)	8.5% Max	 LOUGHRAN From Farm to Glass
Extract D.M. (IoB L°/Kg)	310 L°/Kg Minimum	
Colour (EBC)	1.3 EBC Max	
Oil	1.30% Maximum	
Foreign Material	Target Nil	
Storage	12 months in cool, dry conditions	
GM STATUS	EXTRA NOTES	Deluxe Flaked Maize
Free from Genetically Modified Organisms.	Torrefied	Since 1908 25 kgs / 55 lbs 