

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

TELEPHONE 01977 552490
 FAX 01977 519076
 E-MAIL PROD@FAWCETT-MALTSTERS.CO.UK

WEST YORKSHIRE
 WF10 4LE

REGISTERED IN
 ENGLAND
 No. 153755

MALT SPECIFICATION

Rye Malt

| IOB Analysis: | <u>Minimum</u> | <u>Target</u> | <u>Maximum</u> |
|--------------------------------------|----------------|---------------|----------------|
| Extract dry basis l ^o /kg | 290 | > 300 | - |
| IOB Colour °EBC | 4.0 | - | 8.0 |
| Moisture % | 2.0 | 3.5 | 4.5 |
| Total Nitrogen %dm | 1.30 | - | 1.75 |
| Soluble Nitrogen Ratio % | 38 | 40 | 44 |

| | |
|------------------------------|---|
| 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: | Clean whole grains of malted rye. |
| Application: | Adjunct for ales. 5% - 20% of grist. |
| Characteristics: | Very sweet and flavourful. Colour to top end of normal ale range. |
| Ingredients: | 100% rye grown on UK Assured Farms. Cleaned to remove any ergot. |
| 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 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. |

