



# LOUGHRAN

## Deluxe Flaked Rice

### PRODUCT DESCRIPTION

Deluxe Flaked Rice is grains of rice which have undergone a high temperature 'cooking' process to gelatinise the starchy endosperm. Once cooked, the rice grains are then flaked. Using Deluxe Flaked Rice will bring a wonderful dryness and crispy-ness to your beers, making it ideal for brewing crisp light lagers and also beers like West Coast Pilsners. Deluxe Flaked Rice will also help to lighten the colour of your wort, as well as reducing protein levels, whilst its low levels of gluten make it a great companion when brewing Gluten Free Beers.

Loughran Deluxe Flaked Rice 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 the colour of wort Adding a dry, crisp finish to beers Gluten Free Beers	Up to 25%	The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	Light Lagers West Coast Pilsners Gluten Free Beers	
TYPICAL ANALYSIS		
Moisture (%)	8.5% Max	
Extract D.M. (loB L°/Kg)	300 L°/Kg	
Foreign Material	Target Nil	
Storage	12 months in cool, dry conditions	
GM STATUS	EXTRA NOTES	Deluxe Flaked Rice
Free from Genetically Modified Organisms. Negative PCR Tested.	Cooked Flaked Rice	Since 1908 25 kgs / 55 lbs 