



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrystal

EUROPE CODE: The Swaen©GMB-RCC/30-35EBC

USA CODE: The Swaen© GMB-RCC /12-14°L

| Parameter | Unit | Min | Max |
|--------------------------------|-----------|--------|--------|
| Moisture | % | | 4.5 |
| Extract (dry basis) | % | 75.0 | |
| Extract difference fine-coarse | % | 1.5 | 2.5 |
| Wort color | EBC(Lov.) | 30(12) | 35(14) |
| Total protein | % | | 12.0 |
| pH | | 5.40 | 6.10 |

GoldSwaen © Belge

Usage:

Belgian speciality beers, Belgian blonde beers, Belgian brown beers, Belgian amber beers, Tripel, Dubbel.

Description:

GoldSwaen©Belge imparts honey-gold-colored hue and restrained notes of caramel. Strengthen the typical flavour of belgian craft beers.

Results: Caramel notes, better head retention, improved aroma, fuller body, deep instinct color.

Rate:

Up to 35%.

ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °C. Improperly stored malts are prone to loss of freshness and flavor. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.

Distributor of The Swaen products:



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