

# 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 (EBC)

**Commodity:** Maris Otter® Pale Ale Malt

<b>EBC Analysis:</b>	<u>Minimum</u>	<u>Target</u>	<u>Maximum</u>
Extract dry basis %	80	> 81	
Colour °EBC	5.0	6.0	7.5
Moisture %		< 3.5	4.0
Total Protein %dm	8.5	9.4	10.0
Kolbach Index %	40		45
Friability %	90	> 92	100
Homogeneity %	97	-	100

**Packaging:** 25kg woven polypropylene, lined, food-grade sack. Product name pre-printed on sack. Other details printed on label affixed to 25kg sacks.

**Appearance:** Clean whole grains of malted barley.

**Application:** Main ingredient for all types of ales, bitters, milds and stouts.

**Characteristics:** Well modified producing consistent extract within the standard ale colour range, producing sweet and flavourful worts.

**Ingredients:** 100% Maris Otter® winter barley grown under contract in the UK.

**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 HACCP scheme for more detail.

**Allergen Information:** Barley, as with all cereals, contains gluten.

**Shelf-life:** 12 months from delivery date when stored in dry, cool location.

**Other Requirements:** All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.



Stephen Click  
 Production Manager

