

## TYPICAL ANALYSIS

Raw material: Organic Green Malt Barley  
 Product: Caramelised Malt, Cara Chrystal  
 EUROPE CODE: The Swaen©OGMB-RCC/30-40EBC  
 USA CODE: The Swaen©OGMB-RCC/12-16°L  
 Certified Organic Product: NL-BIO-01

Parameter	Unit	Min	Max
Moisture	%		7.0
Extract (dry basis)	%	78	
Wort colour	EBC(Lov.)	30(12)	40(16)
pH		5.6	5.9

## GreenSwaen©Gold Belge

### Usage:

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

### Description:

GreenSwaen©Gold Belge imparts honey-gold-coloured 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 colour.

### Rate:

Up to 45%.

## 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 flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis 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.

