



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU CHOCOLAT NATURE® Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	75.0	
Urtfarve	EBC(Lov.)	900 (338.1)	1100 (413.1)

Egenskaber

Organic Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.

Karakteristika

Château Chocolat Nature malt is a highly roasted organic malt with a deep brown colour. This is where its name comes from. Château Chocolat Nature malt is used to adjust the colour of organic beer and imparts a nutty, toasted flavour. Château Chocolat Nature malt shares many of the characteristics of organic Black Malt but provides a less bitter flavour and is lighter than Black, because it is roasted during a slightly shorter period of time and the end temperatures are not so high.

Usage

Brown, strong, darker and black organic beers, such as porters, stouts and brown ales. Up to 7% of the mix.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

Pakning

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20' or 40' containers for export.

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

100% sikkerhed for, at malten kan spores – fra bygmarken og til malten bliver leveret til dit bryggeri!
Fuldstændigt fravær af nogen form for genmodificerede organismer i alle vores malttyper, som det er defineret i Europa-Parlamentets og Rådets forordning (EF) nr. 1829/2003, hvilket betyder, at alle vores malttyper er garanteret fri for GMO;
Traditionel produktionsproces fra 9 til 10 dage – en solid garanti for en høj modificering af kornet og malt i virkelig topkvalitet!
Er i fuld overensstemmelse med de nuværende internationale accepterede HACCP-krav (Risikobaseanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Safety Management system;
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium
Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB