Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU MAIZE FLAKES
Afgrødeår 2022

Parameter	Enhed	Min	Max
Fugtighed	%		13.5
Ekstrakt (tør basis)	%	81.6*	
Urtfarve	EBC(Lov.)	3.5*	
Total protein	%	7.0*	

Egenskaber

Château Maize Flakes are a pre-gelatinized brewing adjunct produced from selected maize kernels submitted to the flaking process where the whole kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Château Maize Flakes have low levels of lipids and proteins and a high level of carbohydrates that have to be considered in the brewing process.

Karakteristika

Help to lighten the body and flavor of the beer and refreshing beer with a clean and crisp mouthfeel and beautiful pale color. Château Maize Flakes have a slightly higher color and give a slightly sweeter finish to the beer compared to Château Rice Flakes.

Usage

American Lagers, American Light Lagers, and light beers. Up to 20% of the grain bill. The Total Diastatic Power of the mash and Lauter Tun filtration bed need to be checked for high levels of Château Maize Flakes.

Opbevaring & Holdbarhed

Château Maize Flakes must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 6 months from the date of manufacture.

Pakning

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg) All types of packaging – in 20’ or 40’ containers for export.

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 overenstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Satety Manegement system;
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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