Castle Malting®

Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU AROME NATURE
Crop year 2023

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	95.0 (36.2)	105.0 (39.6)
pH			6.0

Features

Belgian organic aromatic malt. High germination temperature, kilning at up to 115°C to develop much aroma.

Characteristics

Château Arôme Nature malt provides a rich malty aroma and flavor to amber and dark lager beers. Compared to other traditional colored malts, Château Arôme Nature has higher diastatic power and imparts a smoother bitterness.

Usage

Special very aromatic beers. Up to 20% of the mix.

Storage and Shelf life

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

Packaging

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.

IMPORTANT

All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our malts are produced using the traditional process of over 9 days, a solid warranty of high modification of the grain and real top quality of premium malts.

Neither of our malts contains any genetically modified organisms as defined by Regulation (EC) No 1829/2003 of the European Parliament and of the Council, which means that all our malts are GMO FREE guaranteed.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System.

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.

You can see and print the results of the analysis of the malts delivered to you directly on our site www.castlemalting.com