



### SPECIFICATION

#### MALT CARA 50 (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		5.0
Extract (dry basis)	%	76.0	
Wort colour	EBC	43	57

#### Features:

A light-amber Belgian Cara malt.  
Torrefied at medium temperatures to avoid bitterness.

#### Usage:

Light, with few or no alcohol, White, Abbey or Trappiste type beers.  
Recommended mixture : up to 20 %

#### Characteristics:

Cara 50 imparts a rich, caramel-sweet aroma and unique toffee-like flavour, adding golden to light amber colour to beer. A distinguishing characteristic of all Caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true Caramel Malt the ability to contribute mouth feel, foam, foam retention, and extended beer stability.



# CASTLE MALTING



**MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS**

**BELGIUM**



## Storage & Shelf life:

Malt should be stored in a **clean, cool** (< 18 °C) and **dry** (< 35 RH %) area. Under these conditions best if used all whole kernel products within 12 months from the date of manufacture and all milled products within 3 months.

## Packaging:

Bulk; Bulk in Container; Bags (25kg, 50kg); Big Bags (400-1 200kg)

## 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 from 8 up to 10 days, a solid warranty of high modification of the grain and real top quality of premium malts.
- All our malts do not contain any genetically modified organisms as defined by European Directive 2001/18/EC, 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.
- All our malts are transported only by GMP-certified transporters.
- 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.
- You may see and print the results of the analysis of the malts delivered to you directly on our site [www.castlemalting.com](http://www.castlemalting.com)



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