

Specialty Malts that Make Your Beer So Special

Product technical specification data sheet

CARDAMOM GREEN

Product gene	ral characteristics	
Name	CARDAMOM GREEN	
Latin name	Elettaria cardamomum L. (Zingiberaceae)	
Part of the plant used	Fruit: CARDAMOMI FRUCTUS	
Product detailed description		
Main components	 Essential oil (3 to 8 %) with cineole mainly and moreover, terpinyle acetate, linalol, linalyle acetate, Fat oil (1 to 2 %) Starch (40%), sugar (5 %) Proteins (10 %) 	
Properties	"Spicy cola" flavour, slightly sweet, floral and spicy with citrus elements	
Usage	Belgian ales, stouts, strong flavoured beers	
Produced by	Fagron NV, Belgium	
Country of origin	Cf certificate	
Best use before	Cf label	
Main storage conditions (T°,)	Tightly close, shielded from light	
Information on label		
Sales Name	Yes	
List of ingredients	No	
Ingredients quantities or categories (expressed as percentage)	No	
Nett quantity	Yes	
Date of minimum durability	Yes	
Specific storage conditions or use	Yes	
Manufacturer name and address	Yes	
Origin	No	
Instructions for use	No	
Alcoholic titration	No	
Identification (batch nr.)	Yes	
Transport conditions (T°,)	Transport at room temperature, shielded from light and moisture	

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Chara	cteristics	
Organoleptic characteristics	Internal monograph	
Microbiological characteristics (analysis only on specific request)		
Aerobic mesophilic	< 50.000.000 /g	
Yeast / mould	< 500.000 /g	
Escherichia coli	< 500 /g	
Allergens		
	+ indicates presence of the substance or material	
	- indicates total absence of the substance or material	
	? indicates no certainty of absence of the substance or	
Gluten	material	
	-	
Crustaceans	-	
Peanuts	-	
Soybean	-	
Milk	-	
Almonds	-	
Mustard	-	
Lupine	-	
Hazelnuts	-	
Nuts	-	
Eggs	-	
Pistachios	-	
Fish	-	
Celery	-	
Sesame seeds	-	
Shellfish	-	
Sulphur dioxide and sulphites with concentrations exceeding 10 mg/kg or 10 mg/litre expressed as SO2 (E220-E227)	-	

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	Quality settings
Quality assurance	 A quality policy has been defined and written. A quality manual / documentation system has been defined into the company in order to insure the quality of our products. It is based on the IFS (International Food Standard) repository. With a repository used in the food sector, our quality manual includes in particular a HACCP evaluation of our products. Analyses are realised on the commercialised products. We have an internal laboratory to realize these analyses.
Traceability	 Traceability is insured from the reception of the product to the delivery to our customer. A withdrawal process of our products has also been defined in case of problem.

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