



Specialty Malts that Make Your Beer So Special

Product technical specification data sheet

JASMINE

| Product general characteristics | |
|----------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Name | JASMINE |
| Latin name | Jasmini (Oleacees) |
| Part of the plant used | Flower : Jasmini Flos |
| Product detailed description | |
| Main components | - 80 to 90% of water - Sweet and unique perfume, floral, fruity, animal and powder |
| Properties | Very floral |
| Usage | Blonde beers, IPA, wheat and light beers |
| Produced by | Fagron NV, Belgium |
| Country of origin | Cf certificate |
| Best use before | Cf label |
| Main storage conditions (T°, ...) | Shielded from light and moisture |
| 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 |



Sheet: 1/3



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| Characteristics | |
|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Macroscopic, microscopic and organoleptic characteristics | Intern Monograph |
| Identification | |
| Macroscopic characteristics | Intern Monograph |
| Microscopic characteristics | Intern Monograph |
| Organoleptic characteristics | Intern Monograph |
| Microbiological characteristics (analysis only on specific request) | |
| Aerobic mesophilic | < 50.000.000 /g |
| Yeast / mould | < 500.000 /g |
| Escherichia coli | < 500 /g |
| Assay | |
| Foreign elements | Max 2 % |
| 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 material |
| Gluten | - |
| Crustaceans | - |
| Peanuts | - |
| Soybean | - |
| Milk | - |
| Almonds | - |
| Mustard | - |
| Lupine | - |
| Hazelnuts | - |
| Nuts | - |
| Eggs | - |
| Pistachios | - |

Sheet: 2/3



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| Allergens | |
|------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fish | - |
| Celery | - |
| Sesame seeds | - |
| Shellfish | - |
| Sulphur dioxide and sulphites with concentrations exceeding 10 mg/kg or 10 mg/litre expressed as SO₂ (E220-E227) | - |
| Quality settings | |
| Quality assurance | <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • 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. |