



*Belgisk Malt gør Din el Helt Speciel*

## SPECIFIKATION

### MALT CHÂTEAU BUCKWHEAT Afgørdeår 2018

Parameter	Enhed	Min	Max
Fugtighed	%		5.0
Ekstrakt (tør basis)	%	66.0	
Urtfarve	EBC(Lov.)	4.0 (2.1)	15.0 (6.2)
Total protein	%		11.0

#### Egenskaber

Malted from buckwheat, a pseudo-cereal\*, Château Buckwheat malt is used to produce gluten-free beer. Château Buckwheat malt may contain traces of other malt grains containing gluten. \*Pseudocereals are broadleaf plants (non-grasses) that are used in much the same way as cereals (true cereals are grasses). Their seed can be ground into flour and otherwise used as cereals. Examples of pseudocereals are amaranth, quinoa, and buckwheat.

#### Karakteristika

Château Buckwheat malt is used in the production of gluten-free beer. Adds a particular nutty and malty flavor to your beer. It also can be used in specialty beers to render a rich and deep tone. NB! Buckwheat malt has no diastatic power.

#### Usage

Any type of gluten-free beer; up to 40 % of the mix.

#### Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. 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. Improperly stored malts can lose freshness and flavor.

#### Pakning

Bags (25kg, 50kg); Big Bags (400 - 1,400kg). 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 maltyper, som det er defineret i EU-direktiv 2001/18/EC, hvilket betyder, at alle vores maltyper 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 overensstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Safety Management system;  
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;