



*Belgian Malts that Make Your Beer So Special*

## SPECIFICATION

### CHÂTEAU CARA RUBY NATURE® Crop year 2017

Parameter	Unit	Min	Max
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	45.0 (17.4)	55.0 (21.2)
pH			6.0

#### Features

A medium Belgian caramel-style organic malt. High temperature of germination. Taste development at up to 220°C, intense aroma.

#### Characteristics

Château Cara Ruby Nature® malt imparts a rich caramel-sweet aroma and a toffee-like flavour, adding light amber to reddish colour to organic 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 mouthfeel, head, head retention, and extended beer stability.

#### Usage

Organic Brown Ales, organic Brune des Flandres, organic Bock, organic Scottish Ales. Up to 25% of the mix.

#### Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend to use 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.

#### 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 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 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](http://www.castlemalting.com)

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium  
Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB