



*Malti Speciali che fanno vostra birra così Speciale*

## SPECIFICHE

### CHÂTEAU CARA WHEAT RUBY NATURE\* Anno di raccolto 2016

Parameter	Unità	Min	Max
Umidità.	%		8
Estratto (secco)	%	68	
Color malto	EBC(Lov.)	40.0(15.5)	60.0(23.1)

#### Features

Certified organic malt. Light brown caramelized wheat malt. Is produced in a roaster from green wheat malt. High caramelization level.

#### Caratteristiche

Malt Château Cara Wheat Ruby Nature imparts a sweet candy taste with mild notes of almond and biscuit. Adds creaminess and body to finished beer. Malt Château Cara Wheat Ruby Nature is well suited for color adjustment and flavor enrichment. Is used to improve foam and foam retention. This malt has no enzymatic activity.

#### Usage

Organic wheat beers, white, Red Ale, Belgian Witbier, light beers, beers with low or no alcohol. Recommended max. proportion: up to 30% 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 using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

#### Imballaggio

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg) 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)

