Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU CHIT WHEAT NATURE MALT FLAKES® (ORGANIC MALT)
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		6.0
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	3 (1.7)	6 (2.8)
Total protein	%		12.0

Features
Flattened grains of chit wheat malt - lightly kilned type of malt produced from steeped organic wheat that has been germinating for a very short period of time.

Characteristics
Organic chit wheat malt flakes retain many of the characteristics of raw wheat and are used to improve foam stability and balance malt with high solubility. The flakes can be added directly into the mash.

Usage
Any type of organic beer. Up to 25% of the mix.

Allergens
• Cereals containing gluten

Storage and Shelf life
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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

Packaging
25kg bags

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

IMPORTANT
All our flakes are 100% traceable from the field through all stages of production process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

All our flakes are manufactured in strict conformity with the internationally accepted requirements FSSC 22000 and FCA Certificate currently in force.

All our flakes are in accordance with EU and International legislation (FOOD) regarding the maximum allowable residues of pesticides (EC 396 /2005, inclusive amendments and corrections), Contaminants and Mycotoxins (EC 1881/2006 , 1126/2007, inclusive amendments and corrections).

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

All our flakes are transported only by GMP-certified transporters.

You can see and print the certificates of analysis of the flakes delivered to you directly on our site www.castlemalting.com

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