Belgian Malts that Make Your Beer So Special

# SPECIFICATION

## CHÂTEAU OAT FLAKES NATURE
Crop year 2023

| Parameter | Unit | Min | Max |
|---|---|---|---|
| Moisture | % | | 13.0 |
| Extract (dry basis) | % | 69.5* | |
| Wort color | EBC(Lov.) | 4.0 | |
| Total protein | % | 13.5* | |

### Features

Château Oat Flakes Nature are a pre-gelatinized brewing adjunct produced from selected naked oat kernels submitted to the flaking process where the whole kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Château Oat Flakes Nature have a moderate level of lipids and high levels of glucans and proteins that have to be considered in the brewing process.

### Characteristics

Château Oat Flakes give a creamy and silky mouthfeel and enhance the body and head retention of the beer due to their high glucan and protein levels.

### Usage

English Porter, Stout, New England IPA, and Belgium Wit beers. Up to 10% of the grain bill. The special case for Oatmeal Stout where it can be added up to 25% of the grain bill.

### Allergens

• Cereals containing gluten

### Storage and Shelf life

Château Oat Flakes Nature must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 6 months from the date of manufacture.

### Packaging

Bags (25kg); Big Bags (400-1 250kg) All types of packaging – in 20’ or 40’ containers for export.

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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