



Belgian Malts that Make Your Beer So Special

麦芽规格

RICE FLAKES (大米片)
收获年份 2023

项目	单位	Min	Max
水份含量	%		13.0
浸出物(干态)	%	72.8*	
麦汁色度	EBC (Lov.)	2.5	
总蛋白	%	7.5*	

特性

Rice Flakes are a pre-gelatinized brewing adjunct produced from selected naked rice 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, Rice Flakes have low levels of lipids and proteins, and a high level of carbohydrates that have to be considered in the brewing process.

特征

Rice Flakes help to lighten the body and flavor of the beer and refreshing beer with a clean and crisp mouthfeel and beautiful pale color. Rice Flakes have a lower color and give a harsher dry finish to the beer compared to Maize Flakes. It can be added directly to the mash without milling or prior cooking as it is a pre-gelatinized and flaked adjunct.

Usage

American Lagers, American Light Lagers, and light beers. Up to 20% of the grain bill. The Total Diastatic Power of the mash and Lauter Tun filtration bed need to be checked for high levels of Rice Flakes.

贮藏& 保存期限

Rice Flakes 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.

包装

Paper bags (20kg); Big Bags (400-1000kg) All types of packaging - in trucks, 20' or 40' containers for export.

重要

我们所有的麦芽产品从大麦种植，到制麦过程的各项工序，直至产品的运输交付，全程符合欧洲委员会认可的欧洲法令EC 178-2002，可做到100%追溯。

我们所有的麦芽产品遵循传统制麦工艺，9天以上的制麦工艺赋予麦芽卓越的品质保障。

我们所有的麦芽不含有任何1829/2003定义的转基因成分，确保我们全部的麦芽均为转基因产品。

麦芽的制造过程严格遵守国际认可的HACCP(危害分析关键控制点)体系和ISO 22000 食品安全管理体系。

我们所有的麦芽符合欧盟和国际规定的最大允许残留农药限量、除草剂限量、杀菌剂限量、杀虫剂限量，以及霉菌毒素和亚硝胺的残留限量。

我们所有的麦芽的运输仅采用已通过GMP认证的运输方。

您可以通过访问我们的网站www.castlemalting.com来直接查看和打印您所购买的麦芽的检测分析报告。

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