



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU RICE FLAKES Rok sklizně 2023

Parameter	Jednotka	Min	Max
Vlhkost	%		13.0
Extract (dry basis)	%	72.8*	
Wort colour	EBC(Lov.)	2.5	
Total protein	%	7.5*	

Features

Château 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, Château Rice Flakes have low levels of lipids and proteins, and a high level of carbohydrates that have to be considered in the brewing process.

Charakteristika

Château 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. Château Rice Flakes have a lower color and give a harsher dry finish to the beer compared to Château 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 Château Rice Flakes.

Storage and Shelf life

Château 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.

Packaging

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.

DŮLEŽITÉ

All our flakes are 100% traceable from barley 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 flakes are produced using the traditional process, a solid warranty of high modification of the grain and real top quality of premium flakes.

Neither of our flakes contains any genetically modified organisms as defined by Regulation (EC) No 1829/2003 of the European Parliament and of the Council, which means that all our flakes are GMO FREE guaranteed.

All our flakes are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.

All our flakes conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins.

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

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