



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU ABBEY NATURE® (CHÂTEAU MONASTIQUE NATURE for the US Market)
Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	41.0 (15.9)	49.0 (18.9)
pH			6.0

Features

Organic Belgian brown malt. Specially germinated and kilned at up to 110°C.

Characteristics

Château Abbey Nature® malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Château Abbey Nature® malt has a bitter flavour which mellows on ageing, and can be quite intensely flavoured. Château Abbey Nature® malt is typically used as a small proportion of the grist in the production of organic beers requiring some substantial depth of colour.

Usage

Organic pale ale beers, organic Abbey beers, organic brown porter and organic special beers, in a diverse range of organic British beers. Up to 25% 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 to use all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

Packaging

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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

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