



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU MAIZE FLAKES Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		13.5
Extract (dry basis)	%	81.6*	
Wort color	EBC(Lov.)	3.5*	
Total protein	%	7.0*	
Lipids	%	1.0*	
Carbohydrates	%	78.5*	
Ashes	%	0.5*	
*typical values		Yes	

Features

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

Characteristics

Help to lighten the body and flavor of the beer and refreshing beer with a clean and crisp mouthfeel and beautiful pale color. Château Maize Flakes have a slightly higher color and give a slightly sweeter finish to the beer compared to Château Rice Flakes.

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 Maize Flakes.

Storage and Shelf life

Château Maize 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.

IMPORTANT

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 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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