



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU MAIZE FLAKES Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		13.5

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

Château Maize Flakes help to lighten the body and flavor of the beer-making a very drinkable 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. 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 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 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.

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

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