



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU CARA BLOND NATURE® (CARAMALT) Afgroedeår 2020

Parameter	Enhed	Min	Max
Fugtighed	%		8.5
Ekstrakt (tør basis)	%	78.0	
Urtfarve	EBC(Lov.)	17 (6.9)	24 (9.6)
pH			6.0

Egenskaber

A pale Belgian caramel-style organic malt. High temperature of germination. Taste development at up to 220°C, intense aroma.

Karakteristika

Château Cara Blond Nature imparts a mild caramel-sweet aroma adding golden colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.

Usage

Light organic lagers, light organic ales, organic beer with little or no alcohol, white organic beers. Up to 30% of the mix.

Opbevaring & Holdbarhed

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.

Pakning

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.

100% sikkerhed for, at malten kan spores – fra bygmarken og til malten bliver leveret til dit bryggeri!
Fuldstændigt fravær af nogen form for genmodificerede organismer i alle vores malttyper, som det er defineret i EU-direktiv 2001/18/EC, hvilket betyder, at alle vores malttyper er garanteret fri for GMO;
Traditionel produktionsproces fra 9 til 10 dage – en solid garanti for en høj modificering af kornet og malt i virkelig topkvalitet!
Er i fuld overensstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Safety Management system;
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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