



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

MALT CHÂTEAU BUCKWHEAT NATURE® Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		5.0
Ekstrakt (tør basis)	%	66	
Urtfarve	EBC(Lov.)	4.0 (2.1)	15.0 (6.2)
Total protein	%		11.0

Egenskaber

Malted from buckwheat, a pseudo-cereal*, Château Buckwheat Nature malt is used to produce organic gluten-free beer. Château Buckwheat Nature malt may contain traces of other malt grains containing gluten. *Pseudocereals are broadleaf plants (non-grasses) that are used in much the same way as cereals (true cereals are grasses). Their seed can be ground into flour and otherwise used as cereals. Examples of pseudocereals are amaranth, quinoa, and buckwheat.

Karakteristika

Château Buckwheat Nature is used in the production of organic gluten-free beer. Adds a particular nutty and malty flavor to your beer. It also can be used in specialty beers to render a rich and deep tone. NB! Buckwheat malt has no diastatic power.

Usage

Any type of organic gluten-free beer. Up to 40% of the mix.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

Pakning

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 Europa-Parlamentets og Rådets forordning (EF) nr. 1829/2003, 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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