



*Belgisk Malt gør Din øl Helt Speciel*

## SPECIFIKATION

### CHÂTEAU CARA WHEAT RUBY NATURE (HVEDEMALT)\* Afgørdeår 2020

Parameter	Enhed	Min	Max
Fugtighed	%		8
Ekstrakt (tør basis)	%	78	
Urtfarve	EBC(Lov.)	40.0(15.5)	60.0(23.1)

#### Egenskaber

Certified organic malt. Light brown caramelized wheat malt. Is produced in a roaster from green wheat malt. High caramelization level.

#### Karakteristika

Malt Château Cara Wheat Ruby Nature imparts a sweet candy taste with mild notes of almond and biscuit. Adds creaminess and body to finished beer. Malt Château Cara Wheat Ruby Nature is well suited for color adjustment and flavor enrichment. Is used to improve foam and foam retention. This malt has no enzymatic activity.

#### Usage

Organic wheat beers, white, Red Ale, Belgian Witbier, light beers, beers with low or no alcohol. Recommended max. proportion: 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 using 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 250kg) 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](http://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 maltyper, som det er defineret i EU-direktiv 2001/18/EC, hvilket betyder, at alle vores maltyper 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 internationale accepterede HACCP-krav (Risikoenanalyse 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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