



Malt quality data sheet

MALT CHÂTEAU WHEAT BLANC (WHEAT MALT)

Product code: MFS2V
Batch code: M170600503
Delivery code: 86858

Crop year	2016
Moisture	5 %
Extract fine grind on dry malt	84,1 %
pH	5,98
Wort color in EBC	4 EBC
Postcoloration	4,6 EBC
Total nitrogen on dry malt	11,9 %
Soluble protein	4,5 %
Kolbach index	38
Viscosity	1,76 cp

From the reception of raw materials, through the malting process and up to the delivery, Castle Malting guarantees:

- 100% traceability of malt – from the barley field up to the malt delivered to the customer's brewery, applying and complying with The European Decree UE 178-2002 of the European Council regarding traceability;
- Complete absence of any genetically modified organisms in all our malts, as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed;
- Strict conformity to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines in raw materials used in production;
- Strict conformity with the internationally accepted HACCP requirements (Hazard Analysis of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System;
- The codes of good practices regarding transportation and storage.

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