



Belgian Malts that Make Your Beer So Special

Malt quality data sheet

MALT CHÂTEAU CAFÉ LIGHT

Batch code M230100325

Sample code	M230100325
Crop year	2022
Production date	25/01/2023
Best before date	25/01/2025
Moisture	2,12 %
Extract fine grind on dry malt	78,1 %
Wort color in EBC	237 EBC
ID	20378
<p>From the reception of raw materials, through the malting process and up to the delivery, Castle Malting guarantees:</p> <ul style="list-style-type: none">• 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 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.	