

Belgian Malts that Make Your Beer So Special

## Malt quality data sheet

## MALT CHÂTEAU MELANO (MALT MELANOIDIN 80)

## Batch code M230400452

Sample code	M230400452
Crop year	2022
Production date	28/04/2023
Best before date	28/04/2025
Moisture	2,1 %
Extract fine grind on dry malt	78,2 %
Wort color in EBC	79 EBC
ID	20783

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 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.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439 CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB