



*Belgian Malts that Make Your Beer So Special*

## Malt quality data sheet

### MALT CHÂTEAU DISTILLING

Batch code M240100308

Sample code	M240100308
Crop year	2023
Production date	05/02/2024
Best before date	01/02/2026
Moisture	4,2 %
Extract fine grind on dry malt	82,1 %
pH	5,87
Wort color in EBC	4 EBC
Total protein	9,9 %
Soluble protein	4,24 %
Kolbach index	42,85
Viscosity	1,53 cp
Whole grains	0,8 %
Beta-glucans	137 mg/L
Friability	88 %
ID	21623

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.