



Belgian Malts that Make Your Beer So Special

Malt quality data sheet

MALT CHÂTEAU MARIS OTTER

Batch code M240800034

Sample code	M240800034
Crop year	2023
Production date	01/10/2024
Best before date	07/08/2026
Moisture	3,7 %
Extract fine grind on dry malt	81,3 %
Wort color in EBC	5,2 EBC
Total protein	9,6 %
Kolbach index	41,2
Beta-glucans	142 mg/L
Diastatic power	253 WK
Friability	90,9 %
ID	22259

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.