

_____ SINCE 🎌 1906 _____

TYPICAL ANALYSIS Raw material: Green Malt Barley Product: Caramelised Malt, Cara Chrystal EUROPE CODE: The Swaen©GMB-RCC/200-240EBC USA CODE: The Swaen© GMB-RCC /75-90°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	200(75)	240(90)
Total protein	%		12.0
рН		5.40	6.10

GoldSwaen[©] Brown

Usage:

Pilsner, Light beer, Alcohol reduced beer, Bockbier, Export beer, Special beer, as well as all other dark beers.

Description:

GoldSwaen©Brown intensifies the beer's body and its smoothness, promotes head formation and retention. Caramel malts are produced in several color stages. They make a considerable contribution to the palate fullness and body, intesification of the malt aroma, the full taste and color and to the head retention. By the special production procedure has a dark bronze shine and a typical aroma which serves to a intensify and stabilise the flavour.

Results:

Intense caramel & biscuit aroma, round body and color. Improved head retention.

Rate: 5-40%.

ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °C. Improperly stored malts are prone to loss of freshness and flavor. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.

Distributor of The Swaen products:



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