ESTABLISHED 1809

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS
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WEST YORKSHIRE
WF10 4LE

REGISTERED IN
ENGLAND
No. 153755

MALT SPECIFICATION (EBC)

Rye Malt

EBC Analysis:	Minimum	Target	Maximum
Extract dry basis %	75	> 80	-
Colour ^{O}EBC	7.0	-	10.0
Moisture %	2.0	-	4.5
Total Protein %dm	8.0	-	10.9
Kolbach Index %	41	-	46

Packaging: 25kg woven polypropylene, laminated, food-grade sack. Product name pre-printed on 25kg bag. Other details printed on label affixed to 25kg bags.

Appearance: Clean whole grains of malted rye.

Application: Adjunct for ales & distilling wort. 5% - 20% of grist.

Characteristics: Very sweet and flavourful. Colour to top end of normal ale range.

Ingredients: 100% rye grown on UK Assured Farms. Cleaned to remove any ergot.

Production method: Steeped, germinated then kilned to Pale Ale specification. Transferred to storage silo. Dressed (cleaned) & weighed into sacks.

Country of Origin: UK. All grain used is 100% UK Assured grain.

Food Safety: Our malts do not exceed legal or voluntary limits for various contaminants. Due-diligence sampling is carried out at or above UK industry (MAGB) agreed frequencies. Testing is for NDMA, mycotoxins, pesticide residues, heavy metals. Refer to the MAGB HACCP scheme for more detail.

Allergen Information: Rye, as with all cereals, contains gluten.

Best before date: 2 years from delivery date when stored in dry, cool location. There is no “use by” or “expiry” date.

Other Requirements: All products must be supplied clean, and meet any specification provided by the Customer. See also relevant safety data sheet.

Revision Date: February 2023