



*Belgian Malts that Make Your Beer So Special*

## SPECIFICATION

### CHÂTEAU BUCKWHEAT MALT Crop year 2016

Parameter	Unit	Min	Max
Moisture	%		8.0
Extract (dry basis)	%	65.3	
Wort color	EBC(Lov.)	4.0 (2.1)	15.0 (6.2)
Total protein	%	9.0	11.0

#### Features

Malted from buckwheat, a pseudo-cereal\*, Château Buckwheat malt is used to produce gluten-free beer. Château Buckwheat malt may contain traces of other malt grains containing gluten. \*Pseudocereals are broadleaf plants (non-grasses) that are used in much the same way as cereals (true cereals are grasses). Their seed can be ground into flour and otherwise used as cereals. Examples of pseudocereals are amaranth, quinoa, and buckwheat.

#### Characteristics

Château Buckwheat malt is used in the production of gluten-free beer. Adds a particular nutty and malty flavor to your beer. It also can be used in specialty beers to render a rich and deep tone. NB! Buckwheat malt has no diastatic power.

#### Usage

Any type of gluten-free beer; up to 40 % of the mix.

#### Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

#### Packaging

Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20' or 40' containers for export.

#### IMPORTANT

All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our malts are produced using the traditional process of over 9 days, a solid warranty of high modification of the grain and real top quality of premium malts.

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System.

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.

You can see and print the results of the analysis of the malts delivered to you directly on our site [www.castlemalting.com](http://www.castlemalting.com)

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium  
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium  
Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB