



Belgian Malts that Make Your Beer So Special

SPECIFICAȚIE

OAT FLAKES Anul de recoltare 2024

Parametru	Unitatea de măsură	Min	Max
Umiditate	%		13.0
Extract (substanță uscată)	%	69.5*	
Culoarea mustului	EBC(Lov.)	4.0*	
Proteine totale	%	13.5*	

Notă

* typical values

Particularități

Oat Flakes are a pre-gelatinized brewing adjunct produced from selected naked oat kernels submitted to the flaking process where the whole kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Oat Flakes have a moderate level of lipids and high levels of glucans and proteins that have to be considered in the brewing process.

Caracteristici

Oat Flakes give a creamy and silky mouthfeel and enhance the body and head retention of the beer due to their high glucan and protein levels. It can be added directly to the mash without milling or prior cooking as it is a pre-gelatinized and flaked adjunct.

Folosire

English Porter, Stout, New England IPA, and Belgium Wit beers. Up to 10% of the grain bill. The special case for Oatmeal Stout where it can be added up to 25% of the grain bill.

Depozitare și termen de valabilitate

Oat Flakes must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 12 months from the date of manufacture.

Ambalarea

Paper bags (25kg); Big Bags (400-1000kg)

IMPORTANT

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

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

Neither of our flakes contains any genetically modified organisms as defined by Regulation (EC) No 1829/2003 of the European Parliament and of the Council, which means that all our flakes are GMO FREE guaranteed.

All our flakes are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.

All our flakes conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins.

All our flakes are transported only by GMP-certified transporters.

You can see and print the results of the analysis of the flakes delivered to you directly on our site www.castlemalting.com

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