



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

Kloosterzande, 2 November 2021

STATEMENT

The Swaen B.V. hereby states that the validation of the BBF dates of our malts is merely an indication to provide our customers with the most fresh quality malts. The quality is not affected after the shown BBF date and the malts are still sellable up to 12 months after the Best Before Date indication (as shown on the bags).

The following products were sold to "LNF Latino Americana".

Item	Package	Batch code	Expiry date
GoldSwaen@Amber	25 kg bag	2080069	30.11.2022

The Swaen B.V. hereby declares that the mentioned products are still valid and can be freely used for human consumption without any risk or loss of taste and quality.

Jillis Schoonenberg

Customer Service Worldwide, Export & Administration



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BIC: RABONL2U



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ACTUAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©BM-K/40-60EBC

USA CODE: The Swaen©BMK/15-23°L

Customs authorization no for preferential origin: NL/074/14/3980

Parameter	Unit	
Moisture	%	5.5
Extract (dry basis)	%	79.3
Wort color	EBC(Lov.)	75
pH		5.60

Batch: 2080069 BBF 01-2022

Prod. Date = Best Before date-18 months

Product in compliance to food-grade requirement

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 flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis 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.

GoldSwaen©Amber

Usage:

Pilsner, Lager, Ale, light beers, special beers, all other beers.

Description:

Obvious choice for colouring and malty flavours, for every type of beer. Allows the flavour of malts to come through especially biscuit hints. Also imparts bread scent and taste. Similar to Munich malt but with more intense aroma.

Results:

Strong, sweet malt flavour, golden hue produces excellent Pilsners, Lagers and Ales.

Rate:

Up to 25%