

Kloosterzande, 30-06-2022

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 24 months after the Best Before Date indication .

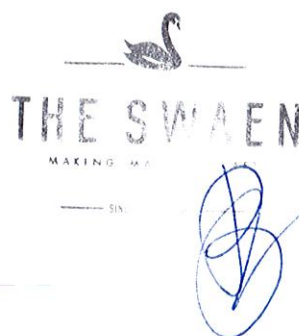
The following products were sold to 'LNF Latino Americana'.

Item	Package	Batch code	Original BBF	New BBF
BlackSwaen©Biscuit	25 kg bag	2090116	05/22	05/23

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.

Bertine de Meijer

Customer Service Worldwide, Export & Administration



ACTUAL ANALYSIS

Raw material: Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©BMRM-RC/70-90EBC

USA CODE: The Swaen©BMRM-RC/27-35°L

Parameter	Unit	Value
Moisture	%	1.9
Extract (dry basis)	%	81
Wort colour	EBC(Lov.)	90
pH		5.57

Batch : 2090116 Best Before: 05-2022

Prod. Date = Best Before date-24 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 24 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.

BlackSwaen©Biscuit

Usage:

Pilsners, Lagers, Ales, Kölsch, light beers, export beers, special beers, all other beers.

Description:

Obvious choice for colouring and malty flavours, for every type of beer. Strong, sweet malt flavour, and sufficient enzymatic power. Gives the flavour of specialty malts, especially biscuit hints. Also imparts bread aroma and taste.

Results:

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

Rate:

Up to 20%.

