

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 .

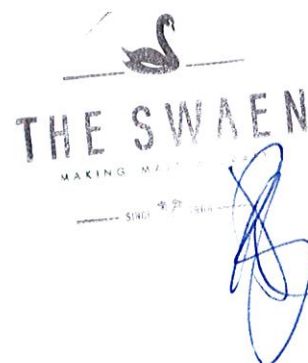
The following products were sold to 'LNF Latino Americana'.

Item	Package	Batch code	Original BBF	New BBF
GoldSwaen©Brown Light	25 kg bag	2000286	10/21	10/23

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





THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

ACTUAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara

Chrystal

EUROPE CODE: The Swaen@GMB-RCC/170-190EBC

USA CODE: The Swaen@GMB-RCC/64-72°L

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

Parameter	Unit	Value
Moisture	%	3.4
Extract (dry basis)	%	79.6
Wort colour	EBC(Lov.)	175
pH		5,41

Batch: 2000286 BBF 10/2021

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.

GoldSwaen©Brown Light

Usage:

Pilsner, light beers, alcohol reduced beers, Bockbier, export beers, special beers, dark beers.

Description:

GoldSwaen©Brown Light intensifies the beer's body and its smoothness, promotes head formation and retention. Caramel malts are produced in several colour stages. They make a considerable contribution to the palate fullness and body, intensification of the malt aroma, the full taste and colour and better head retention. By the special production procedure GoldSwaen©Brown Light has a lighter colour than GoldSwaen©Brown but a similar bronze shine and the typical aroma which serves to intensify and stabilise the flavour.

Results:

Intense caramel & biscuit aroma, round body and colour. Improved head retention.

Rate:

Up to 20%.

