

Kloosterzande, 6 August 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).

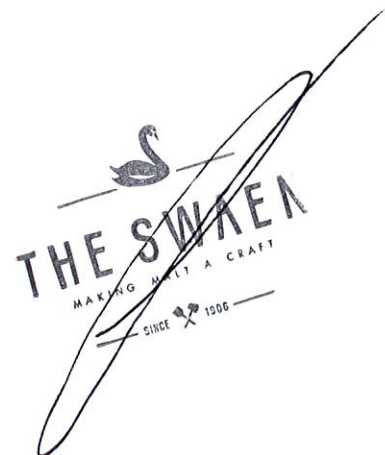
The following products were sold to " LNF Latino Americana ".

Item	Package	Batch code	Expiry date
BlackSwaen©Honey Biscuit	25 kg bag	2090121	30.05.2022

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.

Niek Versluis

Manager Customer Relations



#### ACTUAL ANALYSIS

Raw material: Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©MBRM-RC/80-90EBC

USA CODE: The Swaen©MBRM-RC/30-35°L

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

Parameter	Unit	Value
Moisture	%	3.1
Extract (dry basis)	%	83.1
Wort colour	EBC(Lov.)	86
pH		5.71

**Batch: 2090121 BBF 05/2022**

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.

## **BlackSwaen©Honey Biscuit**

#### **Usage:**

Belgian style Blondes and Triples, Ale and Brown Ale. Seasonal autumn and winter beers, barrel aged Ale.

#### **Description:**

Distinguishes well balanced flavour and aroma profile. The typical dry biscuit combined with sweet malty and honey taste with a touch of chocolate.

#### **Results:**

The distinged aromas and flavours add extra complexity to the different beer styles.

#### **Rate:**

Up to 20%.