

PRODUCT INFORMATION

Organic Chocolate Malt WK

TYPICAL ANALYSIS

Moisture	5.5%
Extract FG, Dry Basis	73.0%
*Color	350
*°Lovibond, Series 52, 1/2" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Rich Roasted Coffee, Cocoa

COLOR CONTRIBUTION:

Brown Hues, depending upon usage

ITEM NUMBERS AND PACKAGING OPTIONS

5404 50-pound bag

ORGANIC CERTIFICATION

USDA Organic, 100% Organic

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Chocolate Malt is used in all beer styles for color adjustment with minor or no flavor contribution.
- Use 1-10% for desired color in Porter and Stout Beer.
- The chocolate flavor is very complementary when used in higher percentages in Brown Ales, Porters, Stouts and other Dark Beers.
- Produced from AMBA/BMBRI recommended USDA Certified Organic 2-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

March 2006