YELLOW CORN RAW NON-GMO

APPLICATIONS
Use for American Pilsners and Lagers

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS
Bushel Wt ............................................ 60-pounds
Moisture .................................................. 13.0%
Protein ................................................... 7.0%
Color ..................................................... 2.0 SRM
Extract FG, Dry Basis ................................. 86.6%

ITEM NUMBER
7726 .................................................. Flour, 50-pound bag

CERTIFICATION
Kosher: UMK Pareve

CHARACTERISTICS
- Lighten beer’s body
- Decrease haziness
- Stabilize flavor and add depth

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

SENSORY CHARACTERISTICS
Color .......................................................... Medium yellow
Flavor .......................................................... Fresh corn

SUGGESTED USAGE RATES
Up to 50% for American Pilsners and Lagers

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