



# 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

### 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

### CHARACTERISTICS

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