COOPERS PREMIUM ALE MALT

Well modified and perfectly suited for single step infusion or for decoction mashing.

FEATURES

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IMPORTANT

- All barely is sourced from Australian farms and is malted by Cooper's Brewery Malting and distributed by Ellerslie Hop Australia.
- 100% traceability from barley field through all stages of the malting process up to and including delivery.
- Produced using the latest technologies and process controls to ensure high quality, consistently malted barley.
- 2.8mm screen used ensuring only the plumpest grains make it into our final product.
- GMO FREE guaranteed.
- Strict internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.
- Conformance to Australian regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides and insecticides as well as traces of nitrosamines.

PACKA	GING

Liner Bag; Bags (25kg)

Bulk Bag: 400kg, 500kg, 700kg, 1000kg & Bulk Truck

PARAMETER	UNIT	MIN	MAX
		1 1 1 1 1 1	
MOISTURE	%		4.5
EXTRACT %-FINE GRIND-DRY BASIS, CONGRESS	% FG	79.5	
COLOUR OF WORT	EBC	4.5	7
DIASTATIC POWDER, DRY BASIS	WK	200	
TOTAL PROTEIN, DRY BASIS	%	10	12
SOLUBLE PROTEIN, DRY BASIS	5 %	4.2	5.8
KOLBACH INDEX, CONGRESS	%	42	48
APPARENT ATTENUATION	%	78	82
FREE AMINO NITROGEN	mg/l	130	
FRIABILITY	%	80	
HOMOGENEITY	%	95	
ASSORTMENT	% < 2.2mm		1.0
VISCOSITY	mPa.sec		1.58
WORT BETA GLUCEN	mg/l		180
DMS PRECURSOR	ug/g		8.0
NDMA	ppb		2.5
DUST	%		0.5

STORAGE & SHELF LIFE

Malt should be stored in clean, cool (<22°C) and dry (<35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture.

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