#### MACEDONIAN THRACE BREWERY SA

THRACIAN MALT



#### MALT SPECIFICATIONS

Brand name: Thracian Malt Wheat

Type: Wheat Malt

Thracian Malt Wheat is made from the "Africa" wheat variety. It is an excellent base malt with rich aroma, used for wheat beers including Weissbier, Weizenbock and Witbier/Bière blanche. Thracian Malt Wheat, produced with exclusive use of water and wheat, in accordance with Agro 2.1, 2.2 integrated management and the most stringent international quality assurance standards (FSSC 22000), is the ideal choice for all the breweries that strictly adhere to the traditional German purity law (Reinheitsgebot).

## **Characteristics:**

PARAMETERS	MIN	MAX
MOISTURE CONTENT (%)	3,8	4,5
EXTRACT AS IS (%)	77,5	80,0
EXTRACT DRY BASIS (%)	81,0	83,0
SACCHARIFICATION (min)	10,0	15,0
COLOR (EBC)	3,5	5,0
ATTENUATION LIMIT, APPARENT (%)	77,0	81,0
PROTEIN DRY BASIS (%)	10,5	12,5

# Packaging:

Sacks size 25 kg/55 lbs, Big Bags 1.000 kg/2.200 lbs or in bulk loads.

### Overview:

Our state-of-the-art malting plant meets the highest hygiene standards. The malting wheat we use is sourced exclusively from Eastern Macedonia and Thrace and is a product of our contractual farming program that was introduced in 2006 and serves as the primary source of income for hundreds of families from our region.

Our malting plant employs the traditional method of production: water and wheat, with no additives or supplements. Our plant produces top-quality malt from wheat, cultivated in accordance with Agro 2.1, 2.2 integrated management system standards, under the most stringent international quality assurance standards (FSSC 22000).

We assure that the levels of heavy metals and mycotoxins in our products are below the limits permitted under Regulation (EC) No 1881/2006 and its amendments.