

MACEDONIAN THRACE BREWERY SA

THRACIAN MALT



MALT SPECIFICATIONS

Brand Name: **Thracian F.B.A. (Foam-Body-Aroma) Malt**

Type: 2RS Caramel Pils Malt

Thracian F.B.A. (Foam, Body, Aroma) Malt is made from two-row barley varieties. It's a special product of excellent quality offering foam, body, and aroma benefits to the beer. Its special characteristics and especially Beta-Glucans values (400mg/l) improve foam stability and the body-of-mouth feeling. Furthermore, our special kilning program enriches the malty aroma, without increasing color (6-10 EBC). Recommended dosage up to 4%. Thracian Malt F.B.A. is produced with exclusive use of water and barley from two-row barley crops in accordance with Agro 2.1, 2.2 integrated management and the most stringent international quality assurance standards (FSSC 22000) and is the ideal choice for all the breweries that strictly adhere to the traditional German purity law (Reinheitsgebot).

Characteristics:

PARAMETERS	MIN	MAX
MOISTURE CONTENT (%)	2,8	4,6
EXTRACT AS IS (%)	74,0	77,5
EXTRACT DRY BASIS (%)	78,0	81,0
SACCHARIFICATION (min)	12,0	18,0
FRIABILITY (%)	75,0	-
GLASSY KERNELS (%)	-	2,0
COLOR (EBC)	6,0	10,0
ATTENUATION LIMIT, APPARENT (%)	75,0	80,0
PROTEIN DRY BASIS (%)	9,5	10,5
β-GLUCANS mg/l	350,0	500,0

Packaging:

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

Shelf life:

Best before: 2 years from the date of packaging.

Overview:

Our state-of-the-art malting plant meets the highest hygiene standards. The malting barley we use is sourced exclusively from Eastern Macedonia and Thrace and is a product of our contractual farming program that was introduced in 2006.

Our malting plant employs the traditional method of production: water and barley, with no additives or supplements. Our plant produces top-quality malt from two-row spring barley varieties, 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 2023/915 in accordance with the contemporary version of the law.

Headquarters-Brewery: Komotini Industrial Area, P.O. 1024, 69 100 Komotini, Greece, T 25310 38715, E malt@verginabeer.com

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