

# PRODUCT INFORMATION SHEET

## DISTILLERS MALT

### FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

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

Mealy / Half / Glassy ..... 100% / 0% / 0%  
Plump ..... 72%  
Thru ..... 6%  
Moisture ..... 6.0%  
Alpha Amylase ..... 100  
Diastatic Power (Lintner) ..... 250

### ITEM NUMBER

6570 ..... Whole Kernel, 50-pound bag  
6571 ..... Preground, 50-pound bag  
6572 ..... 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 diastatic and preground malts are best when used within 6 months from date of manufacture.

### APPLICATIONS

Use for enzymatic conversion in a variety of distilled spirits

### MALT STYLE

Whiskey malt

### SENSORY CHARACTERISTICS

Flavor ..... grainy, grassy, fresh cucumber

### SUGGESTED USAGE RATES

<25% in a variety of distilled spirits

### CHARACTERISTICS

- Exceptionally high alpha amylase and diastatic power for maximum fermentable yield