



## Technical Data Sheet

### Canada Malting Canadian 2-Row Malt

#### Features

- Made from traditional, premium grade, Canadian malting barley
- Our most popular malt, this well modified malt is used by Brewers to produce a wide range of styles.
- This malt is noted for its excellent fermentability, and high extract.

#### Typical Analysis<sup>+</sup>

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min	Extract CG (as is) Min
1.7-2.0	4.3	12.5	80.0-82	77.8

#### Flavour and Colour Contributions

- Clean malt flavor, perfect base malt for all beer styles
- Used at 100%, this malt produces a beer with a light golden colour.

#### Recipe Formulation

- Suitable for use at up to 100% of Grist Bill
- The Premium 2-row has sufficient enzymes to allow the brewer to use up to 30-40% non-malt adjuncts

#### Storage and Shelf Life

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 1 year from date of manufacture

#### Package sizes

- 25kg bag
- 1 MT tote
- Bulk volume in various sizes (20MT – 5000MT), in trailer, railcar, vessel, lined containers



# CANADA MALTING CO. LTD

3316 Bonnybrook Rd, SE Calgary, AB T2G 4M9

Phone: 403-571-7000 Fax: 403-571-7070

[www.canadamalting.com](http://www.canadamalting.com)

## Applications

- Ingredient for Brewing, Distilling and Food Manufacturing

## Certifications Available

- Produced at a HACCP certified facility
- Kosher
- Organic

## Product Characteristics

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3<sup>rd</sup> party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials
- Product of Canada

## Allergens

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

## Warning

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

\* Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values, and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.