

Malt Product Data Information



Bairds malt

Brown Malt

This is a declaration to confirm that within the framework of our Quality Management System according to ISO 9001:2008 and the associated HACCP systems that the raw materials, product, packaging and shipping procedures conform to all current valid food safety laws and regulations applicable to this product type.

1. Product Description

Product Description: Brown Malt (Coloured Roasted Product)
Raw Material: Barley (Hordeum Vulgare), Water
Product Origin: United Kingdom, UK

2. Product Specification (typical parameters)

Parameter	IOB	EBC	ASBC
Colour (Units)	100-120	110-130	50-70

3. Shipping Methods

The product can be supplied in the following units:

- i) 25 Kg sacks
- ii) One Tonne bags
- iii) Bulk Lined Container

4. Storage and Product Shelf Life

Store in silos or packaging (sacks) in cool and dry conditions away from direct heat and in an environment free of pests. The product is stable for up to 12 months for milled (crushed) malt and 18 months for whole grain if stored under the recommended conditions as follows:

- i) Temperature < 30°C or <85°F
- ii) Relative Humidity < 75%

5. Food Safety Information

- i) This product is not produced using any genetically modified raw materials or additives. Neither are the raw materials used to produce the product or the finished product irradiated.
- ii) Any traces of nitrosamines, mycotoxins and residues of herbicides and pesticides are well below legally prescribed thresholds stipulated by all applicable EU food safety laws and regulations.
- iii) To ensure continuous compliance with these thresholds samples of our materials are tested at regular intervals by independent, certified laboratories.

6. Allergen information

Malted products contain gluten which can cause an adverse reaction for people with gluten intolerance.

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For and on behalf of Bairds Malt Ltd



Registered Office
Station Maltings
Witham Essex
CM8 2DU