



Technical Data Sheet

CANADA MALTING FOOD GRADE MALT

TYPICAL ANALYSIS[†]

Colour SRM	Moisture %	Protein %
1.8 - 2.8	5.0	13.0

[†] 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.

STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 2 years from date of manufacture

CERTIFICATIONS AVAILABLE

- Produced at a HACCP certified facility
- Kosher

PRODUCT CHARACTERISTICS

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties (*Hordeum Vulgare*)
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- The cereal grains have been produced by sprouting, followed by hot air drying and a screening step to remove the rootlets. After this process, the grains are no longer viable for growth.
- Free of Genetically Modified materials
- This food ingredient is derived from a raw agricultural product and requires further processing for human consumption as per 21 CFR § 117.136
- 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

INGREDIENTS

- Malted barley

WARNING



CANADA MALTING CO. LTD

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

