

PREMIER FLAKED BARLEY



PARTNERSHIP • TRADITION • PASSION

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Produced with cutting-edge cooking technology our Flaked Barley is made from traditional steam and electric heat in multi-step precision recipes. All our Premier Adjuncts are optimized for flavour, mouthfeel, and brewhouse flexibility.

FEATURES

- Traditional malty character
- Smooth mouthfeel
- Intact hull

STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 6 months from date of manufacture, can be used up to 12 months

AVAILABLE PACKAGING

- 50lb (22.68kg) bag, custom tote up to 0.906mt

TYPICAL ANALYSIS

COLOUR °L	1.0 - 2.5
MOISTURE	12.0 Max.
PROTEIN	13.0 Max.



EXCLUSIVELY AVAILABLE THROUGH

