	ORIGIN	PHYSICAL ANALYSIS				CHEMICAL ANALYSIS										
	Malthouse	*Plump (Min.)*	*Thru (Max.)*	*Mealy*	*Glassy*	*Color*	*Moist*	*Friability (Min.)*	*Ext. Fine*	*F-C*	*Total Protein*	*Soluble*	*S/T*	*Alpha*	*DP*	*FAN*
ORGANIC BASE	CO	85	1.0	95	2.0	2.0	4.0	80	81	1.5	11.5	5	43	45	130	170
ORGANIC CRYSTAL 15	CO	80	5	5	90	15										
ORGANIC CRYSTAL 40	CO	80	5	5	90	40										
ORGANIC PALE CHOCOLATE				95	2	275										
ORGANIC CHOCOLATE	CO			95	2	330										
ORGANIC DARK CHOCOLATE	CO			95	2	425										
ORGANIC ROASTED BARLEY	CO					330										
ORGANIC BLACK MALT	CO			95	2	475										

PLEASE NOTE:

- Values are based on typical analysis.
- Values are basis crop 2017 barley, and valid through December 2018.
- Malting barley variety data available upon request.

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