

The Golden cereal

MALT SPEC



Introduction


Tritordeum is a hybrid species that combines durum wheat (*Triticum durum*), and wild barley (*Hordeum chilense*), in an innovative cereal. Tritordeum was developed without genetic modifications, by hand-crossing between the 2 parent species.

Vivagran is the company that developed this new species and has exclusive rights worldwide over its germplasm, varietal selection plan, production and marketing. Vivagran collaborates with local farmers for its production under a harvest repurchase contract with advantageous economic conditions for all actors in the value chain.

Tritordeum is an alternative to wheat and barley in their respective applications and the commercial brand under which this product reaches the final consumer.

General Data



Product	Tritordeum malt
Article	GC-M and GE-M 
Origin	Europe
Use	Baking, Brewing, Distilling
Packing	Bulk / 1000kg Bigbag and 25Kg bags
Storage	Keep in a ventilated and dry area. Temperature below 20°C for optimal shelf life
Shelf life	Up to 36 months if stored in optimal conditions

Physical Data

Shape	Elongated
Color	Brown/Amber
Smell	Typical of malt, no off-flavor

Microbiological Data

According to limits permitted by European regulation

Toxicological Data

According to limits permitted by European regulation

Specifications for brewing

Hectoliter weight	Min 68 kg/hL
Humidity	Max 5%
Protein content	Min 14%
Broken grain	Max 2%
Caliber > 2,2mm	Min 95%
Caliber < 2mm	Max 3%
Diastatic Power	Min 400 °W
Beta amylase	> 1000 U/g
Extract	Min 80%
Hull	no
Beta Glucan	< 60 mg/L



Specifications for distilling

(additional or different to specs cited above)

Protein content	> 14%
Diastatic Power	Min 550 °W
PSY	> 400 L/t

Others

Glycosidic Nitrile	< 0,2 g/MT
Lipoxygenase	12 U/mg prot.
Allergen declaration	Gluten



Contact data

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Or consult the Vivagran website: www.vivagran.nl