

NON-GN DISTILLING MALT









Our Non-GN Distilling Malt is a distilling malt produced from specially selected barley varieties which do not contain GN (Glycosidic Nitrile). This helps minimise the production of ethyl carbamate during the fermentation and distilling process.

Our Non-GN distilling malt will also provide distillers a maximum spirit yield, as well as enough enzymatic reaction to convert any source of starch during the mash process.

DETAILS		TYPICAL ANALYSIS	
SUGGESTED USE	Grain Distilled Spirit Production		
FLAVOUR PROFILE	Not typically used for flavour	PREDICTED SPIRIT	YIELD 395 L/t miı
COLOUR PROFILE	Golden colour	DIASTATIC POWER	(°WK) 250 min.
INCLUSION RATE	Up to 100%	COLOUR °EBC	3.5-5.0 max.
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	MOISTURE (%)	4.5 max.
		EXTRACT (%)	80.0 min.



The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source on information, no statement is to be construed as violating any patent or copyright.