

UNLEASH THE POWER OF MALT

The power of malt

At SouffletMalt, we believe that malt is a **catalyst**.

When crafted with **passion and talent**, it not only enhances the value of today's products but also inspires **innovation for tomorrow**.

At SouffletMalt, we do more than transform grains into malt: we unleash the power of malt through our **passion, innovation and expertise**.



We pioneer sustainable malt solutions

In an industry where decarbonisation, biodiversity and the preservation of water resources are having a massive impact on business, we position ourselves as the benchmark partner in agro-ecological transition, providing solutions to transform the barley malt industry. To enable our customers to create ever more sustainable beers and whiskies, we offer high quality products with varying characteristics depending on specific farming practices. We are also able to build exclusive supply chains with our partners, such as the “traceable & responsible barley” supply chain.

The positive impact of our operations

Reducing our footprint and making the most of resources

To confirm our commitment to a sustainable and responsible approach on an international scale, MalteriesSoufflet has signed up to the **Science Based Targets** initiative. An ambitious approach has been devised to meet the most challenging objective of the Paris Agreement, limiting global warming to 1.5°C compared with pre-industrial temperatures. So our action plan is based on two main stages. The first is to halve our carbon emissions by 2030, and then move towards Net Zero Emissions across the entire value chain.



The positive impact of our offers

Innovating and developing responsible products and services

SouffletMalt is constantly innovating to offer quality products and personalised services throughout the world. This commitment takes the form of supplying our production sites with barley that is sustainable, local and has a positive impact, adding value to the farmer's work. With high-performance industrial sites and ever more frugal processes, we offer our customers a range of sustainable malts. We are now in a position to work with them to develop specifications for malts that meet their specific needs.



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Our strengths

- A presence in the world's main malting barley basins, close to farmers and brewers, as part of a local, sustainable approach.
- Recognised agronomic expertise and an international experimentation network to ensure that our malting plants are supplied with high-quality malting barley.
- Industrial expertise to produce exceptional malts of consistently high quality, while controlling water and

energy consumption and guaranteeing the safety of our employees.

- Logistics know-how to meet our customers' expectations in terms of reliability, flexibility and

responsiveness.



SLAVUTA MALT HOUSE –is

the ISO certified Ukrainian malt production affiliate of SOUFFLET MALT. The malting barley crop 2024 in Ukraine shows excellent yield and quality. Moreover, 50% of received raw material is “sustainable barley”.

SLAVUTA MALT HOUSE is able to propose the Pilsnertype malt made out of following malting barley varieties: Planet, Quench, Sebastian

Depends of brewery requirement, we can produce malt with following parameters:



MALT QUALITY SPECIFICATION 2024

| | | Lower | | Upper |
|----------------------|-----|------------|--------|-------|
| | | limit | Goal | limit |
| Humidity | % | | | 5.0 |
| Extract dry | % | 81.0 | >82 | |
| Fine coarse diff. | % | 1.0 | 1.5 | 2.0 |
| Saccharification | min | | 10 | 15 |
| Color | EBC | 3.6 | <4 | 4.8 |
| Boiled color | EBC | | | 6.5 |
| Total Protein | % | 9.0 | | 11.5 |
| Soluble Protein | % | 3.5 | 3.9 | 4.5 |
| Kolbach | | 36.0 | | 42.0 |
| Hartong | | 36.0 | 39.0 | |
| Acidity | | 0.9 | | 1.1 |
| pH | | 5.8 | 5.9 | 6.1 |
| B-glucan | | | <150 | 200 |
| Diastasic Power | W.K | 250 | | |
| Modification | % | 90 | | |
| Homogeneity | % | 80 | | |
| Friability | % | 80 | min 85 | 95 |
| W.U.G | % | | <1 | 2.0 |
| P.U.G | % | | | 5.0 |
| FAN | | 120 | | |
| Viscosity | | 1.40 | | 1.60 |
| Alpha amylasa | | 160 | | |
| Beta amylasa | | 13 | | |
| > 2.5 mm | % | 90.0 | | |
| < 2.2 mm | % | | | 2.0 |



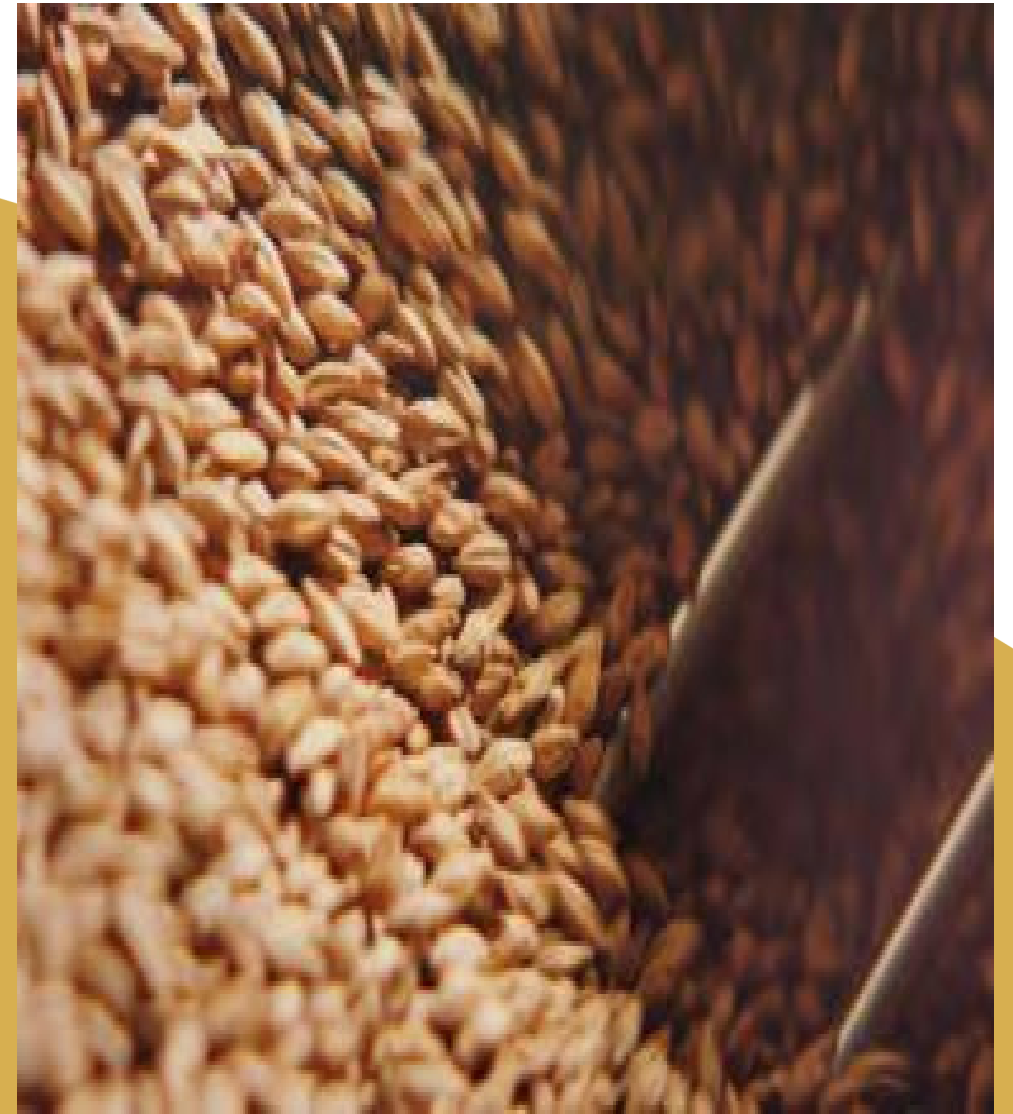
PILSEN MALT

Characteristics

Made from two-row spring barley, this malt is obtained by malting and a specific light kilning.

Role of the malt

Due to its low colour and high diastatic power, this malt is used as a base for many recipes. It is, of course, the base malt for the PILS and LAGER types of beer.



 ***More information about conditions and prices:
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Thank you

SOUFFLET  **MALT**