



PLATINUMSTAR LOXLESS



PRAIRIE
MALT™

MALTING AND THE NEW FLAVOR FRONTIER

PlatinumStar **LOXless MALT** will upend everything you thought you knew about base malt. This one of a kind, innovative malt is made with PlatinumStar barley, a LOXless varietal. LOX, or lipoxygenase, is the enzyme responsible for mediating oxidation of unsaturated fatty acids leading to the formation of off flavors (primarily cardboard). By being LOXless, PlatinumStar LOXless Malt is proven to improve beer flavor stability, foam retention, and extend shelf life due to reduced oxidation.

MALT ANALYSIS

- COLOR (ASBC): **1.5-2.5**
- MOISTURE: **4.5%**
- PROTEIN TOTAL: **12.5%***
- DP: **110.0° Lintner**
- EXTRACT FG: **80.0%**
- CG: **79.0**
- USAGE RATE: **Up to 100%**

*Proteins are crop year dependent

Contact us for more information or to place an order.

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www.prairiemalt.com

