



Specialty Products Group

Welcome to the Cargill Malt Specialty Products catalog. Inside you will find the most exceptional malts available to the industry today. Whatever your need, Cargill Malt has a high quality product that will exceed your expectations.

1st in our lineup is our **Cargill World Select**, a line of premium malts produced at Cargill malthouses around the world, these have proven to be some of the most superior malts available in the market.

- **Cargill IdaPils™**. IdaPils™ "The Best of the Best" malt available in the industry is produced in our Sheboygan, WI plant. It is a limited availability product that is selected exclusively from 100% irrigated Idaho Harrington. This product gives you the consistent, complimentary flavor base from which to launch your award winning recipes.
- **Cargill German Pils**. Produced in our Salzgitter, Germany malthouse, premium barley is selected for its exceptional malting and brewing performance.

Our domestic pale malt offering is segmented into four specific products to best address your needs:

- Our **Schreier Two-Row Pale** is offered at a very attractive price point. Non-varietal barley selection allows our maltsters to consistently meet our stringent specifications while maintaining this value price point.
- For those that require varietal specificity and a narrower specification range, our **Cargill Two-Row Pale**, a Metcalfe and Copeland blend is an excellent option.
- For lager brewers looking for a unique flavor profile, we have our distinctive **Cargill EuroPils** produced from 100% Copeland.
- **Cargill Special Pale** is excellent malt for ale producers that are looking for a little more color and malt flavor.

We scoured the world in order to offer you the highest quality distinctive specialty malts to complement our pale malt offerings. We offer two-row and six-row domestic kilned caramel malts for those looking for intense red hues and lower astringency. We offer the finest English base and specialty malts in the form of **Pauls** Malts. One look at our English caramel and roasted products, and you will see why these malts are not just for English beers. The plumpness, brightness, and consistency are unrivalled in the domestic market. For the brewer looking for the unique flavor that comes from **Maris Otter** and floor malting, we have **Warminster Maltings'** floor malted **Maris Otter**. We also have their **Organic Pale and an assortment of specialty malts are available**.

Our variety of imported specialty malts extends even further abroad. We offer the finest Belgian malt from **Dingemans**, a traditional family-owned malthouse in Stabroek, Belgium. We offer **Meussdoerffer** malts from Ireks in Kulmbach, Germany, which is an outstanding choice when formulating a specialty lager product. Time-honored traditions in the malting and roasting of barley at this facility have been developed over generations to produce malts of the highest quality and consistency.

To round out your brewing needs, we have a line of flavors, brewer's flakes, rice hulls, and **Perlite** (a non-hazardous alternative to D.E.). For complete product descriptions, please refer to the **Flakes / Adjuncts** tab as well as the **Filter Aids / Miscellaneous** tab in the catalog.

Our vision at Cargill Malt, Specialty Products Group, is to offer the craft brewing industry the best pale and specialty malts available. By sourcing malt, both domestically and internationally, we have achieved this end. We invite you to give our products a try, we're confident you will be impressed. We are extremely excited about the quality and selection we are offering and would love to share this enthusiasm with our current and new customers. If you have any questions, please give us a call. We look forward to being of assistance.

Sincerely,

Susan Graydon, Ron Ryan, Mike Scanzello, Whitney Thompson, Holly Kuester, Brent Krueger, and Jane Dutter



A premium line of malts produced in Cargill malthouses around the world. We hand-selected the top of the line from each location to bring you the finest malt available.

Try one... See the difference.

Cargill IdaPils™ (1.4° - 1.7° L)

Our signature product, Cargill IdaPils™ is malted from the finest Idaho Harrington, contract grown on irrigated farms for a consistently low total protein and high extract malt. This is an excellent choice for use in light lagers and Pilsner type beers. *(See page 2 for more details.)*

Cargill German Pilsen (1.4° - 1.8° L)

The Cargill German Pilsen, produced at Cargill's Salzgitter, Germany tower malt house (with exclusive pilsen production) uses barley from premier growing regions of Germany selected for its malting and brewing performance. You can expect a consistent product batch after batch. Ask for **Gpils!**

2012 Malt Specifications																		
	Barley Type	Barley Variety	Assortment		H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amly. Min.	Beta Glucan Max.	Mash Odor	Viscosity Max.	Clarity Degree Visual
			>6/64	Thru			Sol	Total	S/T	FG	CG	F-C Diff.						
			Min.	Max.								Max.						
Brewers Malt																		
Cargill IdaPils™	Two-Row	Harrington	80	1.5	4.5	1.4 - 1.7	5.0	12.0	50.0	80.0	79.0	1.3	110	50.0	120.0	Aro	1.50	Clear
Cargill German Pilsen	Two-Row	Barke/Braemer	80	1.5	4.5	1.4 - 1.8	4.5	10.5	45.0	81.0	79.0	1.5	110	45.0	120.0	Aro	1.50	Clear



Cargill™ **Wayzata, MN**



Steeped in the tradition of the past, with an eye on the future, Quality, Service, and Selection are the hallmarks of Cargill Malt - Specialty Products Group.

With access to Cargill's worldwide malt network, including malting facilities in the rich North American barley growing regions of North Dakota and the prairies of Saskatchewan, Canada, we are able to consistently deliver quality malt to help you brew with confidence. --Ask us about **organic** and **distillers** malt.

Schreier Two-Row Pale (1.5° - 2.5° L)

This malt is well modified, clean tasting, and moderate in total protein. An excellent base malt for all beer styles.

Schreier Six-Row Pale (1.5° - 2.1° L)

The preferred base malt for adjunct-based American lager and wheat beers.

Cargill Two-Row Pale (1.5° - 2.5° L)

Malted with Canadian Metcalfe barley, this well modified malt is clean tasting, and moderate in total protein. It will provide you consistent brewhouse performance for all beer styles.

Cargill Euro Pils (1.5° - 2.0° L)

Fashioned after the great Pilsner malts of Europe, Cargill Euro Pils is malted in our Canadian malting facility using the finest Canadian two-row Copeland barley. This malt exhibits the distinct "grassiness" often associated with European Pilsner malts.

Cargill Special Pale (3° - 4° L)

This moderately kilned two-row malt will lend a forward malt flavor and aroma as well as an amber-red color. An excellent base malt for ales and amber lagers.

Cargill White Wheat (2.6° - 3.2° L)

We selected the Canadian soft white wheat variety Andrew for Cargill White Wheat. The moderate growing climate allows the plant to produce uniformly plump kernels. This variety exhibits a wonderful clean taste and tangy finish. Wheat may be used in amounts up to 60% in creating many styles of wheat beer and in smaller amounts (5-10%) to aid in head retention.

Cargill Munich (8° - 11° L)

A fully modified two-row color malt, Cargill Munich will enhance beer body, color, and aroma of dark beers such as Bock and Oktoberfest.

Cargill Six-Row Caramel Malts

Using the finest six-row barley available, all of our six-row caramel malts are made in our circular kiln one batch at a time. These malts are an excellent addition to any beer requiring additional color and mild caramel malt sweetness. Our higher color caramel malts provide intense red hues with lower astringency than traditional crystal malts produced in a roaster.

Cargill Caramel 10 (8° - 15° L)

Cargill Caramel 20 (15° - 25° L)

Cargill Caramel 30 (25° - 35° L)

Cargill Caramel 40 (35° - 45° L)

Cargill Caramel 60 (55° - 65° L)

Cargill Caramel 80 (70° - 85° L)

Cargill Two-Row Caramel Malts

Using the finest two-row malting barley, our two-row caramel malts provide intense color and caramel sweetness with lower astringency than traditional crystal malts produced in a roaster.

Cargill Two-Row Caramel 60 (55° - 65° L)

Kilned vs. Roasted Caramel malts...see page 26 for more details



2012 Malt Specifications

	Barley Type	Barley Variety	Assortment		H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amly. Min.	Beta Glucan Max.	Mash Odor
			>6/64	Thru			Sol	Total	S/T	FG	CG	F-C Diff.				
			Min.	Max.								Max.				
Brewers Malt																
Schreier Two-Row Pale	Two-Row	Various	80	1.5	5.0	1.5 - 2.5	5.5	12.5	50.0	80.0	79.0	1.5	110	45.0	150.0	Aro
Schreier Six-Row Pale	Six-Row	Tradition	80	1.5	4.5	1.5 - 2.1	6.0	12.5	45.0	78.0	77.0	1.5	150	40.0	130.0	Aro
Cargill Two-Row Pale	Two-Row	Metcalfe	80	1.5	4.5	1.5 - 2.5	5.5	11.5	45.0	80.0	79.0	1.5	110	45.0	130.0	Aro
Cargill Euro Pils	Two-Row	Copeland	80	1.5	4.5	1.7 - 2.0	5.0	11.5	45.0	80.0	79.0	1.5	125	55.0	140.0	Aro
Cargill Special Pale	Two-Row	Harrington	80	1.5	4.5	3 - 4	5.5	12.0	47.0	79.0	79.0	1.5	100	45.0	100.0	V Aro
Wheat Malt																
Cargill White Wheat	Wheat	Soft White Winter	80	2.0	4.5	2.6 - 3.2	6.5	12.0	45.0	82.0	81.0	1.5	120	40.0	75.0	Bread
Color / Caramel Malt																
Cargill Munich	Two-Row	Harrington	80	1.5	5.0	8 - 11	6.5	13.0	45.0	80.0	79.0	1.5	45	45.0	150.0	Aro
Cargill Caramel 10	Six-Row	Tradition	80	2.0	4.5	8 - 15				70.0						V Aro
Cargill Caramel 20	Six-Row	Tradition	60	2.0	4.5	15 - 25				70.0						V Aro
Cargill Caramel 30	Six-Row	Tradition	60	2.0	4.5	25 - 35				70.0						V Aro
Cargill Caramel 40	Six-Row	Tradition	60	2.0	4.5	35 - 45				70.0						V Aro
Cargill Caramel 60	Six-Row	Tradition	60	2.0	4.5	55 - 65				70.0						V Aro
Cargill Caramel 80	Six-Row	Tradition	60	2.0	4.5	70 - 85				70.0						V Aro
Cargill Two-Row Caramel 60	Two-Row	Harrington	70	2.0	4.5	55 - 65				70.0						V Aro



Our custom * filled bulk bags offer savings in handling, labor, waste, and delivered cost.

These large polypropylene bags are constructed with 10" long lifting straps for easy lifting via forklift or hoist, and a 14" x 18" inlet and outlet for easy discharge. Filled bulk bags hold up to 2,000 pounds and measure approximately 40" x 46" x 65" depending on the malt's bulk density. Each bag is shipped on a standard size (48"x 40") pallet.

*Ask us about our 1 batch option.



Note:

*-All products in catalog can be made available in bulk bags.
Ask us for a quote.*

-Packaging load time required.

Mouterij Dingemans **Stabroek, Belgium**



**Mouterij Dingemans
Belgium**

As the *exclusive* Belgian producer of roasted specialty malts, the Dingemans family has produced an extensive range of basic ingredients for the demanding Belgian and European brewer since 1875.

Dingemans benefits from the central geographical position of their malting house in the middle of the best barley-growing region. Barley from France, Holland, England, and Germany is at their doorstep. The result is an outstanding line of brewers and specialty malts used not only in Pilsen type beers, but also in Trappist, Abbey, and White beers.

Pilsen (1.4° - 1.8° L)

Light in color and low in protein, Dingemans Pilsen is produced from the finest European two-row barley. This malt is well modified and can easily be mashed with a single-temperature infusion.

Organic Pilsen (1.4° - 1.8° L) * **NEW** *

Light in color and low in protein, Dingemans Organic Pilsen is produced from the finest Organic two-row barley. This malt is well modified and can easily be mashed with a single-temperature infusion.

Pale Ale (2.7° - 3.8° L)

Dingemans Pale Ale malt is fully modified and is easily converted by a single-temperature mash. This is the preferred malt for ales of all types. This malt is interchangeable with British pale ale malt.

Pale Wheat (1.2° - 2.0° L)

Dingemans Pale Wheat may be used in amounts ranging from 30 - 70% of the total grist to create many styles of wheat beer and in smaller amounts to aid in head retention.

Roasted Wheat (*Tarwe Mout Roost 27*) (10° - 14° L)

Dingemans Roasted Wheat is a slightly roasted wheat that will lend nutty, bread-like flavors.

Munich (4° - 7° L)

Dingemans Munich malt undergoes higher kilning temperatures than pale malt. The resulting malt will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100% of the grain bill, but low diastatic power makes this malt unsuitable for use with adjuncts.

Aromatic (*Amber 50*) (17° - 21° L)

Dingemans Aromatic is a mildly kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100% of the grain bill, but it is fairly low in surplus diastatic enzymes.

Aroma 150 (50° - 65° L) * **NEW** *

Dingemans Aroma 150 is a kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100% of the grain bill, but it is fairly low in surplus diastatic enzymes.

Cara 8 (6° - 9° L)

Dingemans Cara 8 is a very light crystal malt made by drying barley malt at low temperatures. The result is a malt that will lend body, smoother mouth-feel, and foam stability. This malt must be mashed with other kilned malts due to the lack of enzymes.

Cara 20 (19° - 27° L)

Dingemans Cara 20 is a light crystal malt used by Belgian breweries in producing Abbey or Trappist style ales and is appropriate for any recipe that calls for crystal malt.

Cara 45 (40° - 54° L)

Dingemans Cara 45 is a medium-amber crystal malt that will impart a rich, caramel-sweet aroma and full flavor, as well as intense color.

Special B (140° - 155° L)

The darkest of the Belgian crystal malts, Dingemans Special B will impart a heavy caramel taste and is often credited with the raisin-like flavors of some Belgian Abbey ales. Larger percentages (greater than 5%) will contribute a dark brown-black color and fuller body.

Biscuit (*Mout Roost 50*) (18° - 27° L)

This toasted malt will provide a warm bread or biscuit flavor and aroma and will lend a garnet-brown color. Use 5-15% maximum. No enzymes. Must be mashed with malts having surplus diastatic power.

Chocolate (*Mout Roost 900*) (300° - 380° L)

Dingemans Chocolate malt is a high-nitrogen malt that is roasted at temperatures up to 450°F and then rapidly cooled when the desired color is achieved. "Chocolate" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color, and a nutty / roasted taste, depending on the amount used.

De-Bittered Black Malt (*Mout Roost 1400*) (500° - 600° L)

Using an exclusive evaporative process, Dingemans De-Bittered Black Malt will contribute the same color characteristics as Black malt with a less astringent flavor.

De-Husked Roasted Barley (500° - 600° L) * **NEW** *

Dingemans De-Husked Roasted Barley will contribute a softer less astringent flavor than traditional Roasted Barley.



Mouterij Dingemans **Stabroek, Belgium**

2012 Malt Specifications

	Barley Type	Barley Variety	H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Mash Odor	Clarity Degree Visual
					Sol	Total	S/T	FG	CG	F-C Diff. Max.			
Brewers Malt													
Pilsen	Two-Row	Optic/Prestige	4.5	1.4 - 1.8	4.5	11.5	48.0	81.0		2.0	90	Aro	Clear
Organic Pilsen	Two-Row		4.5	1.4 - 1.8	4.5	11.5	48.0	81.0		2.0	90	Aro	Clear
Pale Ale	Two-Row	Optic/Prestige	4.5	2.7 - 3.8	4.8	11.5	50.0	80.0		2.0	70	Aro	Clear
Wheat Malt													
Pale Wheat	Wheat	Tremie	5.5	1.2 - 2.0			12.0	83.0				Bread	SI Hazy
Roasted Wheat (<i>Tarwe Mout Roost 27</i>)	Wheat	Tremie	4.5	10 - 14			12.5	80.0				Crackers	Dark
Color Malt													
Munich	Two-Row	Optic/Prestige	4.5	4 - 7	5.0	11.5	50.0	80.0		2.0	50	Aro	Clear
Aromatic (<i>Amber 50</i>)	Two-Row	Optic/Prestige	4.5	17 - 21	5.5	11.5	55.0	80.0		2.0	30	V Aro	Dark
Aroma 150	Two-Row	Optic/Prestige	4.5	50 - 65	5.5	11.5	55.0	80.0		2.0	30	V Aro	Dark
Caramel Malt													
Cara 8	Two-Row	Optic/Prestige	9.5	6 - 9			11.5	65.0				V Aro	Dark
Cara 20	Two-Row	Optic/Prestige	7.0	19 - 27			11.5	70.0				V Aro	Dark
Cara 45	Two-Row	Optic/Prestige	5.5	40 - 54			11.5	70.0				V Aro	Dark
Special B	Two-Row	Optic/Prestige	4.5	140 - 155			11.5	65.0				V Aro	Dark
Roasted Malt													
Biscuit (<i>Mout Roost 50</i>)	Two-Row	Optic/Prestige	4.5	18 - 27			11.5	70.0				V Aro	Dark
Chocolate (<i>Mout Roost 900</i>)	Two-Row	Optic/Prestige	5.0	300 - 380			11.5	65.0				Brt Coffee	Dark
De-Bittered Black Malt (<i>Mout Roost 1400</i>)	Two-Row	Optic/Prestige	4.5	500 - 600			11.5	65.0				Brt Coffee	Dark
De-Husked Roasted Barley (<i>Mout Roost 1400</i>)	Two-Row		4.5	500 - 600			11.5	65.0				Brt Coffee	Dark



Pauls Malt **Suffolk, UK**



PAULS MALT

A Boortmalt Company

Pauls Malt started life in the first half of the 19th century on the east coast of England. Today they are a modern company and the UK's largest maltster, producing in excess of 500,000 tonnes of malt per year with malting plants well placed to select the best barley from each harvest. Pauls Malt is committed to maintaining traditions of quality and service.

Pale Ale (2.5° - 3.5° L)

Made from two-row winter barley, Pauls Pale Ale malt is traditionally used in infusion mashing systems to produce amber colored pale ale, bitter, and export styles of beer.

Mild Ale (*Dextrin Malt*) (3.5° - 4.5° L)

Pauls Mild Ale malt is best suited for infusion mashing. Due to the kilning regime this malt goes through, the wort produced is higher in dextrin content than Pale Ale, resulting in a sweeter finished beer. Best used in Mild Ales and Brown Ales.

Caramalt (10° - 15° L)

Pauls Caramalt is produced much the same way as Pauls Crystal except that the final roast stage is extended at lower temperatures. The result is a malt that is lower in color, higher in extract, and higher in moisture. Best used in beers where sweetness is less important, but color enhancement and "dry" flavor is required.

Crystal Malts

Pauls Crystal Malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored Crystal Malts, including Light, Medium, Dark, and Extra Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.

Light Crystal (35° - 50° L)

Medium Crystal (55° - 65° L)

Dark Crystal (65° - 90° L)

Extra Dark Crystal (120° - 150° L)

Chocolate Malt (415° - 490° L)

Pauls Chocolate Malt is prepared from a low-modified Pilsen type of malt in a revolving roasting drum. As a result of this roasting process, the enzymes are completely destroyed, and dark, roasted colors are formed. Chocolate malt is used in dark ales and stouts to improve both color and flavor.

Black Malt (510° - 585° L)

Pauls Black malt starts with the same low-modified Pilsen malt. The main process difference between Black and Chocolate Malt is in roasting time and temperature. Black Malt is used in stouts to improve flavor and color.

Roasted Barley (600° - 680° L)

Pauls Roasted Barley starts with a good quality malting barley of even size. The roasting process is similar to that of Black Malt, with extra care taken to not char the grain. Roasted Barley will impart a dry flavor and substantial color.



Pauls Malt Suffolk, UK

2012 Malt Specifications									
	Barley Type	H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract FG Dry	Mash Odor	Clarity Degree Visual
				Sol	Total	S/T			
Brewers Malt									
Pale Ale	Two-Row	3.5	2.5 - 3.5	5.0	10.0	45.0	80.0	Aro	Clear
Mild Ale (Dextrin Malt)	Two-Row	3.0	3.5 - 4.5	5.0	10.5	50.0	80.0	Aro	Clear
Color Malt									
Caramalt	Two-Row	8.0	10 - 15				75.0	Aro	Clear
Caramel Malt									
Light Crystal	Two-Row	4.0	35 - 50				75.0	Aro	Dark
Medium Crystal	Two-Row	4.0	55 - 65				75.0	Aro	Dark
Dark Crystal	Two-Row	4.0	65 - 90				75.0	Aro	Dark
Extra Dark Crystal	Two-Row	4.0	120 - 150				75.0	Aro	Dark
Roasted Malt									
Chocolate Malt	Two-Row	3.5	415 - 490				73.0	Brt Coffee	Dark
Black Malt	Two-Row	3.5	510 - 585				73.0	Brt Coffee	Dark
Roasted Barley	Two-Row	3.5	600 - 680				73.0	Brt Coffee	Dark



Warminster Maltings **Wiltshire**



Warminster Maltings has been supplying malt to the brewing industry since before 1879, and is one of only a few remaining floor maltings in England and Wales. It produces malt of a quality that the purists would describe as a more natural product as compared to the malt produced in a modern pneumatic malt factory. Not surprisingly the Maltings has been awarded the Soil Associations 'Organic' symbol, and is one of the few sources of **organic** malt within the UK.

While steeped in tradition, Warminster also has an eye on the future, with major investments in laboratory and storage modernization. They have all the quality and reliability that you expect from a traditional floor maltings, with the up to date requirements of a modern business.

Warminster Maris Otter (2.5° - 3.5° L)

Maris Otter, the malting barley variety revered by brewers for the production of traditional cask ales, floor malted for preferred flavor and performance.

Warminster Organic Pale Ale (2.5° - 3.5° L)

A malt of exceptional quality, floor malted and made from premium organic barley. Suitable for all organic ales.

Warminster Pale Ale (2.5° - 3.5° L) * **NEW** *

A malt of exceptional quality, floor malted and made from premium 2row barley.

Amber (15° - 25° L) * **NEW** *

Unlike Crystal, the starting material for Amber Malt is a kilned Pale Ale malt. Lightly roasted with a dry baked biscuit flavour

Rye Malt * **NEW** *

Rye Malt will impart a toffee-caramel flavor at low rates and spicy at higher rates. It also supplies mouth-feel, head retention and reddish hues.

Pale Rye (2.0° - 4.0° L)

Crystal Rye (55° - 65° L)

Chocolate Rye (550° - 650° L)

Brown (35° - 50° L) * **NEW** *

Unlike Crystal, Brown malt is dryer and coffee like. Good for Brown ales and sweet stout.

Crystal Malts * **NEW** *

Warminster Crystal Malts come in a range of differently colored Crystal Malts, including Medium Crystal and Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.

Medium Crystal (55° - 65° L)

Dark Crystal (65° - 90° L)

Chocolate Malt (450° - 550° L) * **NEW** *

Warminster Chocolate Malt is used in dark ales and stouts to improve both color and flavor.

Smoked Malt * **NEW** *

Warminster Smoked Malt is used as a flavor and aroma enhancer.

Roasted Barley (550° - 680° L) * **NEW** *

Warminster Roasted Barley starts with a good quality malting barley. The roasting process is similar to that of Black Malt, with extra care taken to not char the grain. Roasted Barley will impart a dry flavor and substantial color.

* **Note -Limited stock. Available by special order.**

***Ask your sales rep. about Organic specialty malts**



Warminster Maltings Suffolk, UK

2012 Malt Specifications									
	Barley Type	H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract FG Dry	Mash Odor	Clarity Degree Visual
				Sol	Total	S/T			
Brewers Malt									
Maris Otter	Two-Row	4.5	2.5 - 3.5	5.0	10.0	45.0	80.0	Aro	Clear
Pale Ale ***NEW***	Two-Row	4.5	2.5 - 3.5	5.0	10.5	45.0	80.0	Aro	Clear
Organic Pale Ale ***NEW***	Two-Row	4.5	2.5 - 3.5	5.0	10.5	45.0	80.0	Aro	Clear
Color Malt									
Amber ***NEW***	Two-Row	4.0	15 - 30					Aro	Clear
Caramel Malt									
Medium Crystal ***NEW***	Two-Row	4.0	55 - 65					Aro	Dark
Dark Crystal ***NEW***	Two-Row	4.0	65 - 90					Aro	Dark
Crystal Rye	Rye	4.0	45 - 55					Aro	Dark
Roasted Malt									
Chocolate Malt	Two-Row	3.5	450 - 500					Brt Coffee	Dark
Roasted Barley	Two-Row	3.5	550 - 680					Brt Coffee	Dark
Special Malt									
Rye Malt ***NEW***	Two-Row	4.0	35 - 50					Aro	Dark
Choc. Rye Malt ***NEW***	Two-Row	4.0	35 - 45					Aro	Dark
Brown	Two-Row	4.0	35 - 50					Aro	Dark
Smoked Malt ***NEW***	Two-Row	4.0	1.5 - 2.5					Aro	Clear



Meussdoerffer-Malz **Kulmbach, Germany**



Since 1852 the name Meussdoerffer has exemplified products of excellent quality made in accordance with the strict traditional rules of the Bavarian purity law. Located in the town of Kulmbach in the Bavaria region of Germany, Meussdoerffer Malz supplies Germany's best breweries.

Vienna (2° - 3° L)

Higher kilning temperatures give Meussdoerffer Vienna malt its deep golden color and strong malt flavor. Best used in dark lagers and Marzen beer.

Munich (5° - 6° L)

Produced with graduated kiln temperatures resulting in higher color and aromatic notes, Meussdoerffer Munich may be used to enhance body and aroma of dark beers, such as Bock and Bavarian Dark.

2012 Malt Specifications																
	Barley Type	Barley Variety	Assortment			H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract Dry Min.			Mash Odor	Viscosity Max	Clarity Degree Visual
			7/64 Min.	6/64 Min.	Thru Max.			Sol	Total	S/T	FG	CG	F-C Diff. Max.			
Color Malt																
Vienna	Two-Row	Scarlett	85	5	1.0	3.6	2 - 3	11.5	42.0		81.0	1.5	Aro	1.60	Clear	
Munich	Two-Row	Scarlett	85	5	1.0	4.5	5 - 6	11.5	42.0		81.0	1.5	Aro	1.60	Clear	



Gambrinus **British Columbia, Canada**



Gambrinus Malting Corporation, located in British Columbia's Okanagan Valley, began production in 1992 to provide the finest quality specialty malts to the brewing industry. With a production capacity of 5,000 tonnes and a desire to serve, Gambrinus is able to meet the specific needs of regional microbrewers.

ESB Pale (3° - 4° L)

"Extra Special British" pale malt has been produced for brewers seeking a North American malt with the unique flavor imparted by British pale malt.

Vienna Malt (3° - 5° L)

Higher kilning temperatures give this Vienna malt its deep golden color and strong malt flavor.

Munich 10 (9° - 11° L)

This mellow kilned malt is ideal where unique malt flavor and rich aroma, is sought.

Munich 30 (30° - 35° L)

This deep kilned malt is ideal where unique malt flavor and rich color is sought

Honey Malt (20° - 25° L)

This malt is similar in style to German "brumalt", but it really doesn't compare to any other malt with its honey-like taste and residual sweetness. Best used in brown ales, porters, and stouts

Organic 2row Pale (1.5° - 2.0° L)

Produced from only the finest Certified Organic Canadian 2-row Barley, this malt is well modified, clean tasting, and moderate in total protein.

Organic Munich 10 (9° - 11° L)

Produced from only the finest Certified Organic Canadian 2-row Barley, this deep kilned malt is ideal where unique malt flavor and rich color is sought

Organic Wheat (2° - 3° L)

Produced from Canadian wheat, this Certified Organic Wheat malt may be used in wheat beers of all types.



Gambrinus British Columbia, Canada

2012 Malt Specifications														
	Barley Type	Barley Variety	Assortment		H2O Max.	Color ASBC Deg. Lov.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Viscosity Max
			>6/64 min.	Thru +/- 3			Sol	Total	S/T	FG	CG	F-C Diff. Max.		
Brewers Malt														
ESB	Two-Row	Harrington	80	5.0	4.0	3.0-4.0	6.0	11.0	53.0	82.0	80.0	2.0	90.0	1.60
Colored Malt														
Vienna	Two-Row	Harrington	80	5.0	4.5	5.0-6.0	6.0	12.0	53.0	80.0	79.0	1.5	90.0	1.60
Munich 10	Two-Row	Harrington	80	5.0	4.0	9.0-11	6.0	11.5	53.0	80.0	79.0	1.5	90.0	1.60
Munich 30	Two-Row	Harrington	80	5.0	4.0	30-35	6.0	11.5	53.0	80.0	79.0	1.5	90.0	1.60
Specialty														
Honey Malt	Two-Row	Harrington	80	5.0	4.0	20-25	7.0	11.5	55.0	83.0	78.0	0.5	50.0	1.60
Organic														
Organic 2row Pale	Two-Row	Harrington	80	5.0	4.0	1.8 - 2.8	6.0	11.0	53.0	80.0	79.0	0.5	90.0	1.60
Organic Munich 10	Two-Row	Harrington	80	5.0	4.0	9.0-11	6.0	11.5	53.0	80.0	79.0	1.5	90.0	1.60
Organic Wheat	Wheat	Wheat	80	5.0	4.5	2.0 - 3.0	6.0	11.0	53.0	83.0	78.0	0.5	50.0	1.60



Flakes/Adjuncts

Barley Flakes *

Mash Ready Barley Flakes will lend a rich, grainy taste and will increase head retention, creaminess, and body. Can be used in amounts of up to 40% of grist total.

Corn Flakes

Mash Ready Corn Flakes, produced from yellow corn, will provide depth of character to lighter beers when used in moderate quantities. Can be used in amounts of up to 40% of grist total.

Oat Flakes

Steamed, not roasted, Mash Ready Oat Flakes will add a distinct full-bodied flavor and creamy texture. Can be used in amounts of up to 30% of grist total.

Rice Flakes

Mash Ready Rice Flakes will provide a light, crisp finish to your beer. Can be used in amounts of up to 25% of grist total.

Rye Flakes *

Mash Ready Rye Flakes will lend a dry, crisp character and a strong rye flavor. Can be used in amounts of up to 20% of grist total, but 5 - 10% is preferred.

Wheat Flakes (White) *

Mash Ready Wheat Flakes will greatly increase head retention and body when used in an amount as low as 8% of your total grist. Can be used in amounts of up to 40% of grist total.

Torrified Wheat *

A whole kernel version of our popular wheat flakes.
This is a whole kernel grain and will require milling.

* Infrared roasting gives these flakes their unique toasted flavor.

Unmalted White Wheat

A hard red wheat best used in Belgian ales and White beer.

Estandar Sugar

Cargill's Estandar Sugar is processed in the similar manner as raw sugar from sugar canes, applying variants in the phases of clarification and centrifugation provides the product quality desired. The product is light brown in color with a sucrose content of no less than 99.40%.

Dextrose

Dry crystalline, free flowing product. Highly fermentable.

***Ask your sales rep. about Sorghum and Corn Syrups**

2012 Specifications				
	Moisture	Extract	As Is Color Deg. Lov.	Total Protein
Barley Flakes	7	75	1.0	13
Corn Flakes (Yellow)	8	90	0.7	7
Oat Flakes	8	75	1.5	13
Rice Flakes	9	86	0.7	10
Rye Flakes	9	78	2.0	10
Wheat Flakes	7	80	1.0	12
Torrified Wheat	7	80	1.0	12
Unmalted Wheat	7	80	1.0	12



Filter Aids / Miscellaneous

Perlite

Perlite is a unique filter aid made from volcanic rock that is expanded and milled. The result is a product that is chemically inert with a neutral pH. Perlite, being lighter than D.E., is also easier to mix and keep in solution. Troublesome to coat vertical leaf screens are now easily coated.

Cost advantage - Perlite has a 20 - 50% density advantage. This offers twice as much filtration pound for pound than D.E.

Health - Perlite has been proven by significant testing to pose no significant respiratory health risk to workers. It contains less than .1% Silica (almost none) as compared to up to 60% with some D.E.

Cleanup - Removing the cake is much easier. It is easily washed off.

Non-Hazardous Waste - Perlite is not a hazardous waste and can be easily disposed of. Some cakes used for food processing can even be recycled as components in animal feed. In the U.S., this application has been approved by the Association of American Feed Control Officials (AAFCO).

* *IFN 8-26-242*

Perlite is sterile and does not impart taste, color, or odor.

Bagged Product List	
F.O.B. Sheboygan, Wisconsin	
Perlite Grade 27M 40 lbs per bag	
Perlite Grade 23S 34 lbs per bag	

Mean pore diameter:

27M - 3-5 microns

23S - 8-10 microns

(Any particles larger than that would be caught in the filter and smaller than that would pass through)

Rice Hulls

Add up to 10% rice hulls to enhance the filtration effectiveness of the lauter bed. Particularly beneficial when producing wheat beers.

Bagged Product List	
F.O.B. Sheboygan, Wisconsin 50 lbs. per bag	
Rice Hulls	



Kilned Caramel Malts vs. Roasted Caramel Malts

Not All Caramel Malts Are Created Equal

Kilned caramel malts are considerably different than their roaster produced cousins. At Cargill Specialty Malt we carry both - our own kilned products, and the imported roasted products we bring in from overseas. Both methods make excellent, but different malt. The type of beer you are producing and the subsequent malt flavor profile you desire will determine which product is most suitable for you.

Processes

Kilned

Green malt is transferred to a cylindrical kiln. In the initial stages of heating, called the “stewing “ phase, the moist air is re-circulated through the grain bed. At high moisture levels, amylase enzymes convert a portion of the endosperm starch into sugar. After stewing, the moisture of the air is gradually decreased while the temperature is increased. Eventually 100% fresh air is drawn through the heat exchangers to facilitate final moisture removal. The temperature in the latter stages of the process is sufficient to caramelize the sugar liberated during stewing, which gives caramel malt its name.

Roasted

Like the kilning process, high moisture green malt is transferred to a drum roaster. Heat is applied while the drum rotates. Moisture is gradually decreased and temperature is substantially increased as the drying / color development phase proceeds. Much higher temperatures are used in a roaster, resulting in faster color development and shorter process times.

Product Characteristics - Kilned vs. Roasted

Color

As far as color intensity goes, C60 is C60. Regardless of the production method used, the color intensity, (the *amount* of color) contributed by both malts will be the same. However, there is a difference in the hue. Where the intensity measures how *much* color the malt will contribute, the hue measures *which* color the malt will contribute. As one would expect, the higher temperatures of the roaster contribute darker tones, resulting in an overall hue one might describe as burgundy. In comparison, the kilned product tends to be more of a “pure red” tone.

Glassy / Mealy Proportion

Given the rotating motion of the drum and the maintenance of higher stewing moisture levels, the extent of caramelization is considerably higher in roasted products (as high as 90% or more). The kilned product is typically 30% or 40% glassy, with the balance being described as mealy. The range of caramelization within a batch of kilned product is also more variable due to the mixing dynamics of a cylindrical kiln. One can be assured that both products will be consistent in flavor and color contribution as the overall color will be within the specification range.

Flavor

The kilned product tends to contribute a caramel / toasted malt flavor. The roasted product tends to contribute caramel / sweet / very slightly roasted flavor. The one objectively beneficial flavor characteristic of the kilned product is a comparatively lower astringency contributed to the finished beer. This is primarily thought to be a result of lower process temperatures.

Product Specific Application

Defining the flavor and color you are looking for in your beer is the first step in choosing the most appropriate product. If one were looking for a caramelly / sweet / slightly roasted flavor and a burgundy color, a roasted caramel malt would be the best choice. If one were looking for a subtler toasted / caramel malt flavor and a distinctly red hue, the kilned product would be preferable. Distinctiveness may arguably be enhanced with roasted, whereas smoothness and drinkability would be favored with kilned.



Malt Analysis

Assortment

Assortment is a measure of the size distribution of the malt kernels. The percentage retained on progressively finer sieve - screens is reported. Consistent kernel size enhances milling at the brewery, and indicates gentle malt handling during processing. Two-row kernels are typically larger than six-row.

Color

Malt color is determined by analyzing the wort color from a lab scale mashing apparatus. The duration and temperature of Kilning and Roasting are the primary determinants of malt color. Darker malts impart more flavor than lightly kilned malts. Enzyme activity decreases as color increases because enzyme denaturation occurs at higher kilning temperatures. A typical color for a pale malt is 1.5 to 2.5 Lovibond.

Moisture

Moisture should be between 3 and 5%, with the ideal being in the middle of the range. Malt below the recommended range is more prone to breakage, while malt above the range has storage and shelf life issues.

Extract

Extract is a direct measure of the amount of soluble extract that can be derived from a pound of malt in ideal laboratory conditions.

FINE GRIND EXTRACT: The maximum amount of soluble extract that can be obtained in ideal laboratory conditions. A typical target for two-row malt in a good year would be >80%

COARSE GRIND EXTRACT: The maximum extract derived when using a grind similar to that typically used in North American Brewhouses. This parameter represents what a brewer would expect in their brewery if brewhouse efficiency were 100%. A typical target for two-row would be >79%.

FINE/COARSE DIFFERENCE: The difference between the fine and coarse extract values. High values can indicate under modification. A value of < 1.5% is typical for well modified malt.

Protein

The total protein in malt is a function of the barley protein at harvest. In North America, Maltsters selectively choose barley with low protein. Farmers are paid a premium for such barley, which is typically referred to as "Malting Quality" barley. Malt proteins influence extract, enzymatic power, head formation and retention, chill haze formation, and many other brewhouse and finished beer parameters.

TOTAL PROTEIN: Levels of between 11% and 13% are typical for brewing quality in North America.

SOLUBLE PROTEIN: This is the amount of protein soluble in water. The modification process converts protein into a water soluble form. This parameter is stated as a percentage of the kernel weight. Typical range would be 4 – 5%.

S/T or Kolbach Index: The ratio of Soluble to Total Protein. Target values differ by barley variety. For a given variety, Kolbach is one of the best measures of modification.



Malt Analysis Continued

Friability

The ability of the malt to be readily reduced to powder or flour. Friability of less than 78- 80% can be an indication of under modification.

Beta Glucan

Beta Glucan is a starch-like polymer that is associated with the malt husk. Beta Glucan is partially degraded during malting, and to a lesser degree in low temperature rests in the brewhouse. High molecular weight Beta Glucans increase wort viscosity. In extreme cases, the glucans can form gels and cause significant runoff difficulties. Evenly modified malt with a Beta Glucan of less than 140 should present no problems in the brewhouse.

Viscosity

The viscosity of wort is a measure of how readily it will flow through your lauter bed. Highly viscous wort causes runoff problems. A target of 1.45 is typical. Values of >1.50 indicates a potential for slow runoffs.

DP

A measure of the combined activity of the starch-hydrolyzing enzymes in malt, primarily alpha and beta amylase. Expressed as °Lintner. Typical values for two-row pale malt are 120 - 140. This is sufficient to convert a mash with at least 30% non-enzymatic adjunct.

Alpha Amylase

A starch-degrading enzyme, developed during germination, which attacks Alpha linkages between glucose molecules in starch during mashing. Levels of alpha amylase are higher in pale malts and non-existent in roasted malts. When formulating a recipe, care needs to be given to ensure that there is enough alpha amylase present to convert the starches to sugar. Typical specification range for two-row pale malt is 48 – 58 DU (dextrinising units)

If you are developing a new recipe or looking at existing formulations and would like to discuss how a specific malt analysis would impact your beer, give us a call. We have several professional brewers on staff at Cargill Malt that would be happy to discuss the details with you.



Brewing Calculations

Residual or Real Extract Gives a true measure of the residual sugar in beer.

$$RE = AE + .4654(ABW) - .003615(ABW)^2 / .9962$$

Original Gravity.

$$OG = 100[(2.0665(ABW) + RE)/(100 + 1.0665(ABW))]$$

Alcohol

$$ABW = (ABV \times 0.791) / \text{Specific Gravity of beer}$$

$$ABV = (ABW \times \text{Specific Gravity of Beer}) / 0.791$$

Approximate Calories per 12 oz.

$$\text{Calories} = [\text{Grams Alcohol}] \times 7.0 \text{ calories/gram} + [\text{Grams Carbohydrate}] \times 4.0 \text{ calories/gram}$$

$$\text{Calories} = [(\text{Specific Gravity} \times 355) \times ABW/100] \times 7.0 + [(\text{Specific Gravity} \times 355) \times RE/100] \times 4.0$$

Real or Apparent Degree of Attenuation

$$RDA = 100((OG - RE)/OG)$$

$$ADA = 100((OG - AE)/OG)$$

Extract in Wort Lincoln Equation.

$$E(\text{lbs. extract}) = [(\text{Wort Volume (Bbl)}) (2.58/(1/OG^{OP}) - .00382)]$$

Theoretical Maximum Extract

$$TME = (\text{Total Grist Weight (lbs.)} \times \text{Weighted average Coarse Grind Extract As is of grain bill})$$

Brewhouse Efficiency

$$\text{Brewhouse Efficiency (\%)} = (\text{Actual lbs. of extract in wort (Lincoln Eqtn.)} / \text{Theoretical Maximum Extract}) \times 100\%$$

Mash or Kettle Salts

CaSO₄ - approx. 29% Ca⁺⁺ by weight

4.0 grams per Barrel of water or wort = 10 ppm as Ca⁺⁺

CaCl₂ - approx. 36% Ca⁺⁺ by weight

3.25 grams per Barrel of water or wort = 10 ppm as Ca⁺⁺



Conversion Factors

	To Convert From	To	Multiply By
VOLUME:	Liters	Cubic Feet	0.0353
	Liters	oz. (Imp.Fluid)	35.196
	Liters	oz. (U.S. Fluid)	33.814
	Liters	Gallons (Imp.Fluid)	0.2199
	Liters	Gallons (U.S. Fluid)	0.2642
	Hectoliters	Gallons (Imp.)	21.998
	Hectoliters	Gallons (U.S.)	26.418
	Hectoliters	Liters	100.0
	Beer Barrels (U.S.)	Gallons (U.S.)	31.0
	Beer Barrels (Imp.)	Gallons (Imp.)	36.0
	Beer Barrels (U.S.)	Hectoliters	1.1734
	Beer Barrels (U.S.)	Cubic Feet	4.144
	Gallons (U.S.)	Liters	3.7854
	Gallons (Imp.)	Liters	4.5459
	Gallons (U.S.)	Gallons (Imp.)	0.8327
	Gallons (U.S.)	Ounces	128.0
	Gallons (Imp.)	Ounces	160.0
	Ounces (Imp. Fluid)	Milliliters	28.4123
	Ounces (U.S. Fluid)	Milliliters	29.5727
	Cubic Feet	Liters	28.3168

	To Convert From	To	Multiply by
WEIGHT:	Pounds	Kilograms	0.45359
	Pounds	Grams	453.59
	Ounces	Grams	28.35
	Kilograms	Pounds	2.2046
	Tons (metric)	Kilograms	1000.0
	Tons (metric)	Pounds	2204.6
	Tons (metric)	Tons (short)	1.102
	Grams	Kilograms	0.001
	Grams	Ounces	0.03527
	FLOW RATE:	Liters / sec.	Gallons / min.
Liters / sec.		Cubic feet / min.	2.1189
Gallons / min.		Liters / min.	3.1519
Gallons / min.		Cubic feet / min.	0.1113

TEMPERATURE: $(^{\circ}\text{C} \times 1.8) + 32 = ^{\circ}\text{F}$
 $(^{\circ}\text{F} - 32) \times (5 / 9) = ^{\circ}\text{C}$





Ordering

Orders may be placed 24 hours a day / 7 days a week through our website at www.specialtymalts.com or by faxing us at 920-458-9034.

Customer service and order processing personnel are available between 7:30 am - 4:30 pm (Central Time) Monday through Friday, and can be reached by calling 1-800-669-MALT (6258).

Please include the following with all orders:

- Company and contact person names
- Telephone and fax numbers
- Shipping and billing addresses
- Product name and type (whole kernel or milled)
- Quantity of product needed (number of bags)
- Date order needed on or by
- Shipping information (Liftgate, Pallet jack, Call first)

Please note: We support the Home Wine & Beer Trade Association. Therefore, we support wholesalers and retailers and do not sell directly to clubs or individuals. However, we will certainly direct clubs and individuals to wholesalers and retailers that will provide our malt.

Pricing

All prices are F.O.B. warehouse – Sheboygan,WI.

There will be a \$.02 / lb. surcharge added to all product picked up or shipped out of the CA, CO, PA, or WA warehouse.

We reserve the right to change prices without prior notice.

All malt products are available in whole kernel or milled / mash-ready. An additional 2 - 5 days may be needed to mill products.

Prices are discounted according to the total malt ordered on a single order. These price breaks are as follows:

- 2,000 lbs.
- 8,000 lbs.
- 12,000 lbs. (Note: this is the highest break available for milled products)
- 32,000 lbs.

Please call for bulk pricing.

Credit

A Credit application with a bank authorization must be completed in order for credit to be established. Failure to comply with credit terms may result in revocation of credit privileges. All dealings between parties shall be governed by and interpreted in accordance with the laws of Minnesota. In the event the account is placed for collection, customer agrees to paying the collection fees of 25% of amount owed.

For new customers, please allow 1 - 3 business days for credit approval upon receipt of completed credit application. Prepayment may be required.

Past due payments must be received before new orders can be released for delivery.

Prepayments

There are several payment options for our prepay customers:

- Credit Card
 - Visa
 - MasterCard
 - Discover
 - American Express
- Wire Transfer
- Check
- Faxed Check (CHAX) - *see page 36 for details*
- Money Order





Freight

Freight terms are prepaid and charge, unless otherwise instructed.

A contact telephone number will be included in the body of the Bill of Lading for all orders. That way the truck driver can contact you if necessary. The following items need to be requested at the time of order and may have an extra charge:

- Specific delivery dates and times
- Liftgate
- Pallet Jack
- Call first
- Driver notification of hand-unload
- Extra hose (bulk shipments)

Discount programs are established with numerous LTL (less than truckload) carriers. A carrier with the best rate for shipping destination will be assigned, unless otherwise indicated.

Receiving Bagged Malt

Before signing the shipment Bill of Lading, each bag and / or pallet must be inspected. Look for torn or broken bags and insure every bag and pallet is accounted for. You can reference the pallet contents sheet attached to each pallet. It is easiest to look over the products as they are being unloaded, but if more time is needed to double check, the driver must wait!

If any problems arise:

- First, please note how many bags were shorted, broken, or any other circumstances on the Bill of Lading before signing.
- Call Cargill Malt at 1-800-669-6258 within 72 hours to report any issues. A freight claim may need to be filed on your behalf, and is most successful when the problem is noted on the Bill of Lading.

Please make sure any employees involved in unloading malt follow this procedure.



Receiving Bulk Malt

To ensure the best quality of malt, we suggest the following:

- Ask the driver for documentation of the trailer pre-load cleanout.
- Inspect condition of malt and trailer before unloading.
- Insist upon a slow and steady load-out of malt into silo. (Malt should not be loaded out at a rate greater than 4 psi.)
- The Bill of Lading should not be signed until malt is fully unloaded and inspected. The driver is required to note the unload pressure and unload time before it is signed by the receiver. Problems should be noted on the Bill of Lading.
- If you have any questions at the time of unloading, don't hesitate to call us at 1-800-669-6258. The driver must wait if you have any concerns.

Malt Storage

All grain suppliers do their utmost to provide a product that is insect free. However, once the product leaves their plant or warehouse, it is beyond their control. We recommend the following preventive measures:

- Inspect the malt area at regularly scheduled intervals. This is of particular importance when the room temperature is above 64° F.
- Malt should be stored in a clean, cool, dry area.
- To reduce the likelihood of insect activity, you may choose to fumigate periodically.
- For best results, we recommend using all milled & flaked products within 1 month and all whole kernel products within 6 months of receipt.

Malt Analysis

- Malt analysis or malt specifications can be accessed through our website at www.specialtymalts.com using lot numbers.
- We also fax the malt analysis for bagged product upon request.
- Bulk load reports are automatically faxed without request.



Contact info

Customer Service

Cargill Malt
704 South 15th Street
Sheboygan, WI 53081
Phone: 800-669-6258
Phone: 920-459-4148
Extension 300 - Holly
Extension 301 - Brent
Fax: 920-458-9034

Holly Kuester
Fax: 952-249-4165
email: holly_kuester@cargill.com

Brent Krueger
Fax: 952-367-1333
email: brent_krueger@cargill.com

Commercial Manager

Susan Graydon
328 Hillcrest
Grosse Pointe Farms, MI 48236
Phone: 313-882-5248
Fax: 952-249-4063
email: susan_graydon@cargill.com

Locations

Malting Plants

Spiritwood, ND
Biggar, Saskatchewan
Sheboygan, WI
Salzgitter, Germany

Account Executives

Ron Ryan
1719 Husted
San Jose, CA 95124
Phone: 408-264-3908
Fax: 952-249-4257
email: ron_ryan@cargill.com

Mike Scanzello
W9305 Redfeather Dr
Cambridge, WI 53523
Phone: (608) 423-2114
Fax: 952-249-4196
Email:mike_scanzello@cargill.com

Whitney Thompson
211 Hamilton St
Norristown, PA 19401
Phone: (612) 823-4902
Fax: 952-249-4010
Email:whitney_thompson@cargill.com

Distribution Warehouses

Bagged:
Sheboygan, WI
Atlanta, GA
Allentown, PA
Denver, CO
Hayward, CA
Seattle, WA

Distribution Warehouses

Bulk:
Stockton, CA
Arlington, CA
Orleans, VT
Sheboygan, WI
Denver, CO

