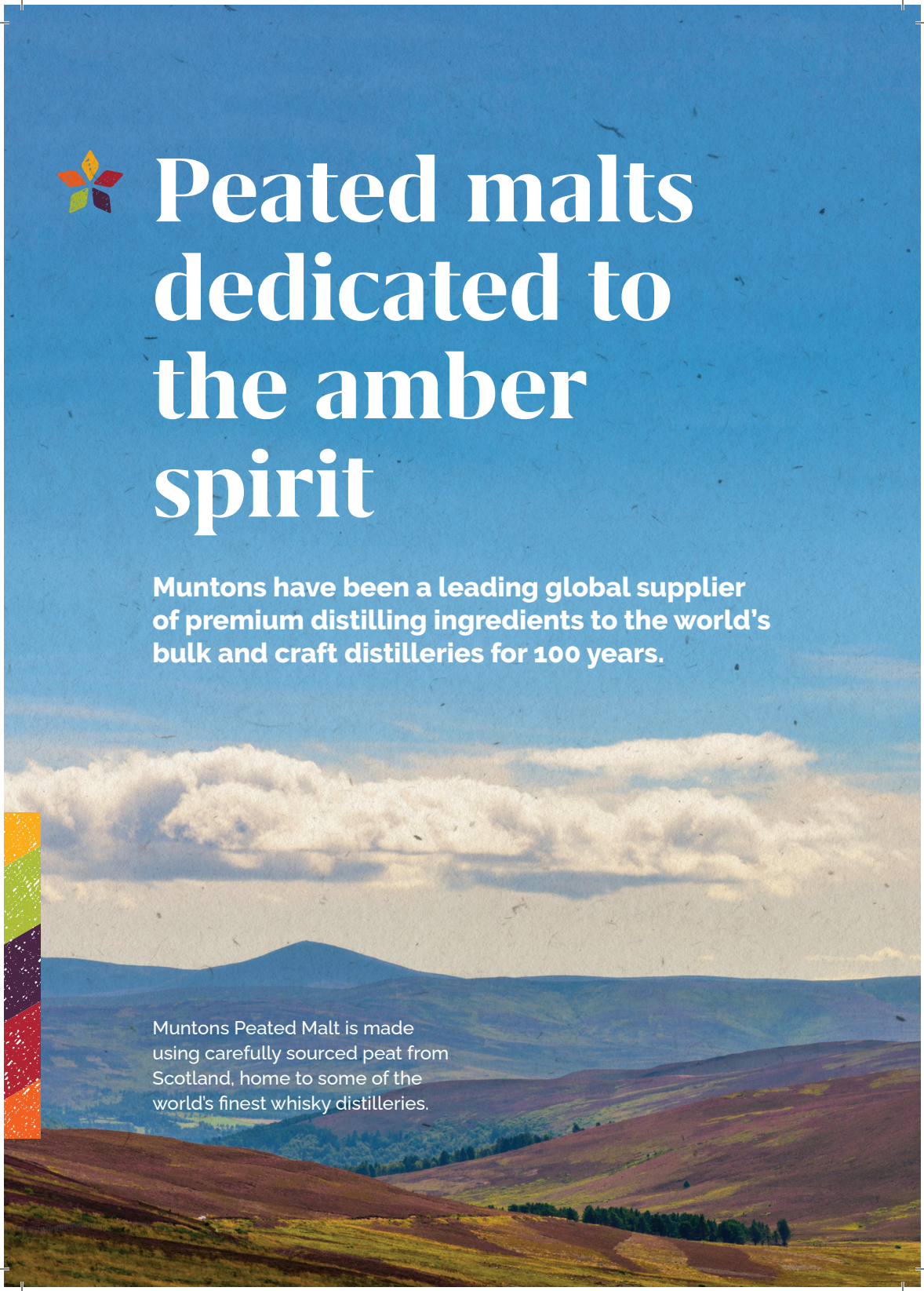

Muntons
PASSIONATE ABOUT MALT SINCE 1921
Time
after
time
MUNTONS PEATED MALTS - ALWAYS DELIVER

Peated malts dedicated to the amber spirit

Muntons have been a leading global supplier of premium distilling ingredients to the world's bulk and craft distilleries for 100 years.



Muntons Peated Malt is made using carefully sourced peat from Scotland, home to some of the world's finest whisky distilleries.

Our fantastic range of peated malts are produced using high quality, sustainably sourced distilling barley, Specifically grown to have zero Glycosidic Nitrile (GN) and high enzyme levels. The malt is kilned using the finest peat from Aberdeenshire, Scotland which gives an authentic mainland sweet flavour profile.

In 2019 we constructed a plant dedicated solely to peated products, situated in a rural area close to our Flamborough maltings in Bridlington. It features the latest technology and processing, enabling us to give care and attention to every single grain, guaranteeing the distinctive peat reek is consistent for every batch.

High extract and spirit yields, time after time.



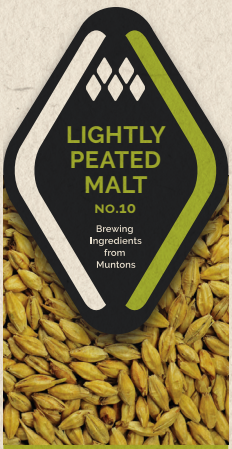
"Good things come to those who wait. Like the fine whiskies they make, peated malts are never rushed and we make sure our malt delivers the most exceptional flavour and character time after time."

NIC, PEATING PLANT MANAGER

Meet the family

Introducing three very special varieties: lightly, medium and heavily peated. Each with it's own character and charm.

With phenolic character typically measured in parts per million (ppm), we offer a range of peated malts which provide different levels of smoky intensity to the final spirit. Our peated malt range is available both crushed and whole grains and consists of:



0-10ppm
Available in 25KG sacks/1000KG tote bags/bulk trailer



11-30ppm
Available in 25KG sacks/1000KG tote bags/bulk trailer



31-50ppm
Available in 25KG sacks/1000KG tote bags/bulk trailer

Peated malt sensory analysis

To help you evaluate your peated malt samples and to experience their true smoky flavour and aromas, please follow our sensory analysis guide:

- Step one: take 50gms of the malt and place in a 200ml beaker
- Step two: boil the kettle and top up the beaker with hot water
- Step three: stir the malt for approximately three turns.
- Step four: allow the malt to settle for three minutes.
- Step five: smell the aroma.
- Step six: look at the clarity of the liquid as it should become cloudy due to the peatiness.
- Step seven: allow the solution to cool and take a sip of the liquid.
- Step eight: from this, the flavours and aroma should be noted, repeat for the other samples.



Flavours to look out for:

Smoky notes ✓ **Sweetness** ✓ **Antiseptic** ✓

Saltiness ✓ **Freshness** ✓ **Bitterness** ✓

Why Muntons?

We believe in doing business the right way.

trust

Having trust core to our culture is reflected in the partnerships we have with grain merchants and farmers, many over multiple decades. And it is testament to the longstanding relationships we have with distillers all over the world, who trust both the service we provide and the ingredients to deliver.

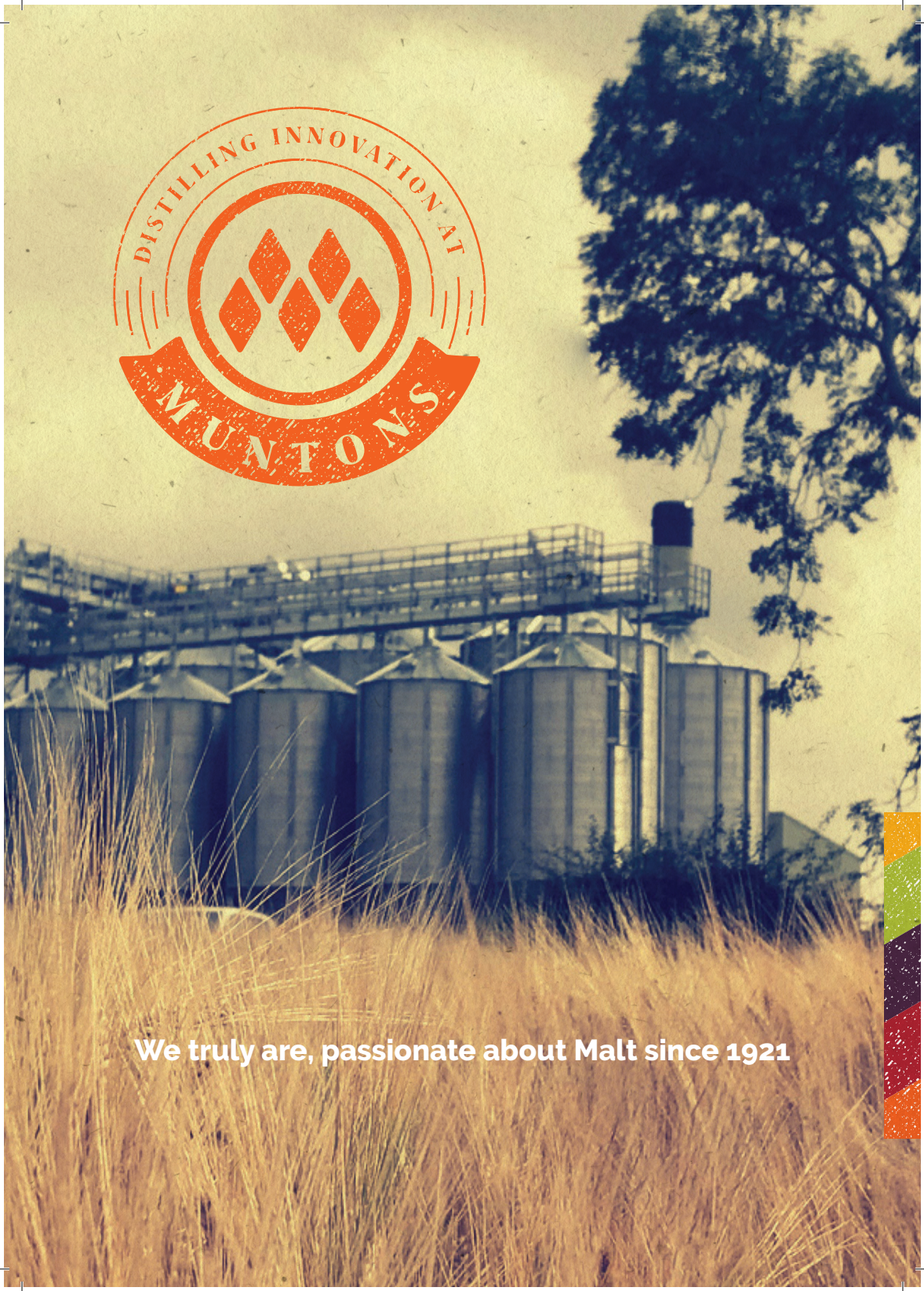
passion

With 100 years' experience in crafting the highest quality ingredients, this isn't just malt. This is barley that has been grown to the highest specification specifically for us and a process that is allowed to take its time to bring out the very best in flavour and results. It is also a belief in making responsible choices for a sustainable future and a passion that our teams live, breath and share with pride through all that we do.

expertise

Behind great malt you'll find great people. At Muntons we have always understood the importance of people in delivering the best possible products and service for our customers. We sponsor industry recognised qualifications (including the highly coveted master malster!), share knowledge to benefit others such as our sustainability work, and foster a culture of innovation.

100% SUSTAINABLE MALT


DISTILLING INNOVATION AT
MUNTONS
We truly are, passionate about Malt since 1921



Sustainable distilling starts with Muntons

At Muntons, we are passionate about environmental protection and are proud to be leaders in making responsible choices for a sustainable future.

Muntons supply ultra-low carbon malt and can prove it. With extensive data Muntons can help you map your carbon impact for raw materials and tell your sustainability story

At Muntons we are:

- Proudly manufacturing **malt from 100% sustainable barley***.
- Charting an ambitious plan to be **carbon neutral ahead of 2050**.
- The first maltster to set a science-based target to **reduce Green House Gas emissions by 45%** from 2010 to 2025.
- **Thinking full circle**. We convert our waste into products that are reusable within our supply chain.
- **Motivated to look across our whole supply chain** – from farm to finished ingredient.
- **The first to establish carbon calculators** – if you want data on carbon footprinting in the malting supply chain, we can guarantee an answer you can trust.



Peats worthy of the Muntons name

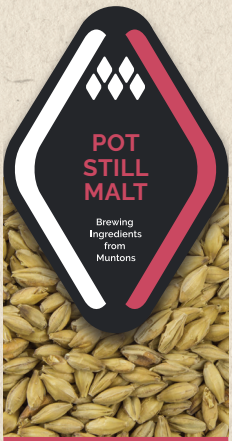
Our leading role in promoting sustainability means that selecting the right supplier of peat was of great importance. With horticulture being the biggest user of peat at 95%, the impact of peat used for malting is very small. We source our peat from a sustainable supplier based in Scotland which supports our claim that we make 100% sustainable malt. This is verifiable via benchmarking against the internationally recognised Farm Sustainability Assessment underwritten and designed by the Sustainable Agriculture Initiative Platform (SAI).

If you would like help with your sustainability story/credentials, then reach out to us **sales@muntons-inc.com**

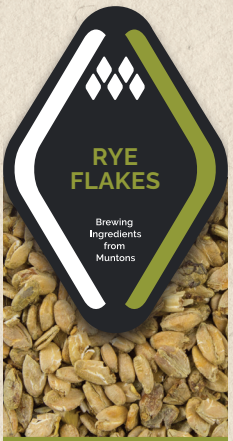
More from Muntons

Explore our distilling range

Our wide range of exceptional distilling ingredients is made using the finest malting barley, as well as other cereals such as rye and wheat. We supply select varieties that offer the distillery; optimum level of enzymic activity, enhanced soluble extract yields ensuring a high level of spirit yield per tonne and low levels of Glycosidic Nitrile (GN), ideal for distillers to control the ethyl carbamate in their final spirit.



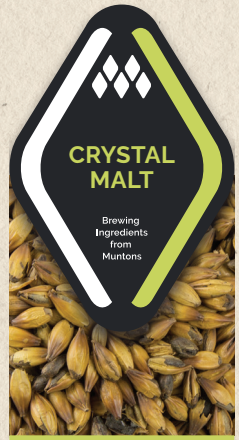
Malt top notes - clean with the distinct taste of barley grain



Malt top notes - comforting biscuit notes with the richness of fruit flavours



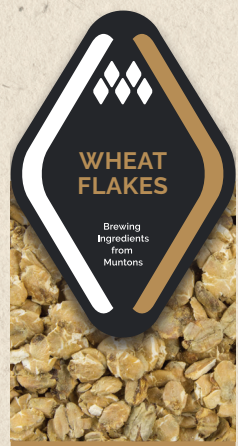
Malt top notes - rich and redolent of dark chocolate, arabica coffee, hazelnut and caramel notes



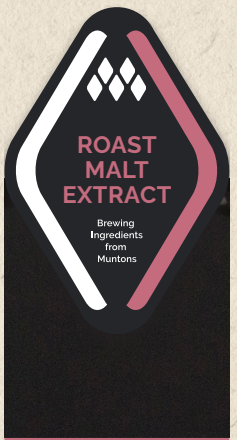
Malt top notes - rounded with notes of ripe fruits, earthy robusta coffee and dark toffee flavours



Malt top notes - sweet with enticing notes of caramel and cereal undertones



Malt top notes - comforting biscuit notes with the depth of toasted grains



Malt top notes - deep with earthy wood and spice notes, paired with a roasted aroma

Available in
25KG jerry cans
25KG sacks
1000KG tote bags
bulk trailer

To discover our full range of distilling ingredients, visit:
www.muntons.com/malt_type/distilling/

Muntons

PASSIONATE ABOUT MALT SINCE 1921

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