



What is EUROMALT?

EUROMALT is the trade association of the malting industry in Europe. It represents and promotes the interests of the European malting industry at the EU and international levels, including issues affecting the supply chain, manufacturing, distribution and trade of malt.

History

EUROMALT was founded in 1959 and is present in the following countries: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Great Britain, Ireland, Italy, Lithuania, the Netherlands, Poland, Spain and Sweden.

Mission

EUROMALT represents and promotes the interests of the European malting industry at the EU and international levels. It assists maltsters to source their raw materials and to manufacture, distribute and market their products in a sustainable way.

Structure

EUROMALT is a non-profit international association under Belgian law, with a membership of European national malting associations.

Topics

Environment

EUROMALT members fully support sustainable supply chain practices developed under the frameworks of international organisations such as the OECD, ILO, IPPC and others.

Food & Feed Safety

EUROMALT members take very seriously their primary responsibility of ensuring that the goods they place on the EU market are safe and in compliance with EU law.

Trade & Competitiveness

EUROMALT represents the European malting industry, which accounts for approximately 1/3 of the total world's capacity in malt production. As such, EU exports account for more than 60% of the world trade in malt.

How is malt made?

Malting is about controlled germination of barley grains. It is a natural, biological process that is undertaken using controlled conditions (temperature, humidity and air). The aim of malting is to begin the conversion of starch into glucose, which can then be fermented into alcohol in the brewing process.

STEEPING



The first process in malting is very similar to that which occurs in nature when grain is sown in the ground. After cleaning, the soaking or steeping in water of the malting barley takes around one to two days, with the objective of increasing the moisture content to about 44%.

GERMINATION

During this stage, which can last for about five days, grain produces important enzymes which degrade starch to sugar in the brewing process.



KILNING



Malt kilning lasts one to two days. Heat is used to stop germination, reducing moisture to about 5% and developing flavour as well as colour - producing a stable product. It is mainly variations in the kilning process that give different flavours and colours to the malted grain.

DECULMING

Finally, the rootlets (or culms) naturally produced during germination are removed from the finished malt. These are used as nutritious and safe animal feed. Other co-products of the malting process are widely used in the animal feed industry, such as barley screenings, dust and detached husks.



Malt is cereal grain (or some other agricultural products, provided they have an endosperm) that is partially germinated and dried. The main aim of malting is to develop natural enzymes and to 'modify' the endosperm of the grain.

During germination, natural enzymes are developed which can be divided into three main groups: amylolytic, proteolytic and cytolytic. To induce germination, the moisture content of the grain is increased by wetting (typically, repeated immersions in water).

The germination phase follows and is controlled by several parameters, mainly time, temperature, and moisture of the grain. After germination, the moisture is reduced by drying (normally using specialised kilns), allowing safe storage at ambient temperatures.

In addition to stabilising the malt, natural flavours and colours are formed via Maillard-reactions, controlled by the kiln temperature profile.

Green malt:

The intermediate product during germination (before kilning).

Roasted malt:

Finished malt which is intensely heated and leads to strong natural flavours and colours.

Crystal/ caramel malt:

Green malt which is first saccharified, then caramelised and roasted or kilned, resulting in natural flavours and colours.

Peated malt:

Finished malt which contains flavours derived from burning peat during the drying (kilning) process.

MALT

EUROMALT DEFINITION OF MALT

GREEN

ROASTED

CRYSTAL/
CARAMEL

PEATED

Malt is historically an essential ingredient in the brewing and distilling sector, but it would be limiting to say that it can be used only for those two purposes.

MALT



DIFFERENT USES OF MALT

FOOD

FEED

OTHER



1. Food additive/ingredient (such as for craft bread, confectionery or breakfast cereals), Sugar and salt replacer in food and drink, food supplement (for protein, etc.), ingredient in dairy products, ingredient plant-based food industry

2. Source of food-grade flavours, flavour enhancers, and colours



3. Source of natural and tasty vinegar



4. Malt extract and source of Vitamin B (in malt beverages for example)



5. Ingredient in pet food

6. Feed (as such, or as an ingredient in compound feed)



7. Salt replacer in feed and pet food



8. Source of enzymes (Beta amylase)

9. Water retention ingredient

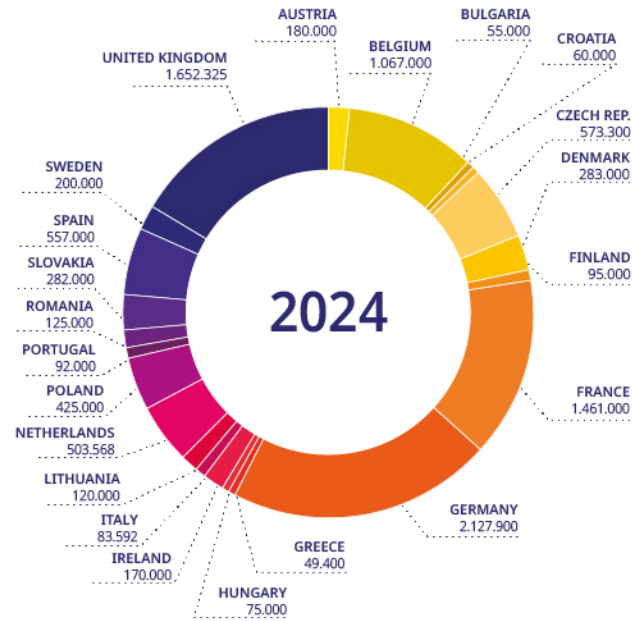


10. Sugar and salt replacer

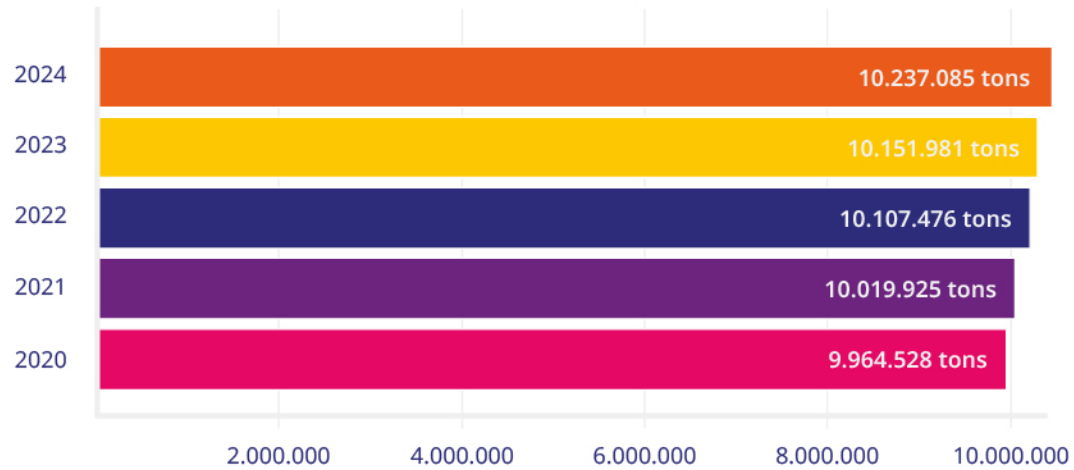


EUROMALT and its members carried out an inventory of all possible uses of malt (in addition to brewing and distilling purposes).

EU 27 + UK Malt production capacity (in tonnes)



TOTAL PRODUCTION CAPACITY (2024): 10.237.085



TOTAL PRODUCTION CAPACITY BETWEEN 2020 & 2024

EUROMALT Statement on sustainability of the malt value chain

Brussels, 25 November 2022

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EUROMALT members fully support sustainable supply chain practices developed under the framework of international organisations such as the Organisation for Economic Co-operation and Development (OECD),

the International Labour Organization (ILO), the International Plant Protection Convention (IPPC) and others.

EUROMALT members are committed to work on solutions for innovative food systems and to improve agri-food infrastructure as well as to take actions to combat climate change. Improving standards on a global level, in the spirit of the WTO and other international agreements, ensures a level playing field for a global agri-food industry.

EUROMALT supports initiatives under the following UN Sustainable Development Goals (SDGs):



More specifically, and in line with the above-mentioned UN SDGs, EUROMALT members are committed to:

Improving since the last 40 years, the overall energy efficiency and emission reductions of malt production, by shifting to alternative and greener energy sources where possible

Working towards a Net Zero target in line with EU and partner countries' ambitions

Sourcing malting grains (i.e., barley, wheat, rye, oats, triticale, spelt) in a sustainable way, by working closely with supply chain partners and by promoting the adoption of regenerative farming practices

Where possible, supporting local sourcing programmes, which reduces the environmental footprint of transport of malting grains

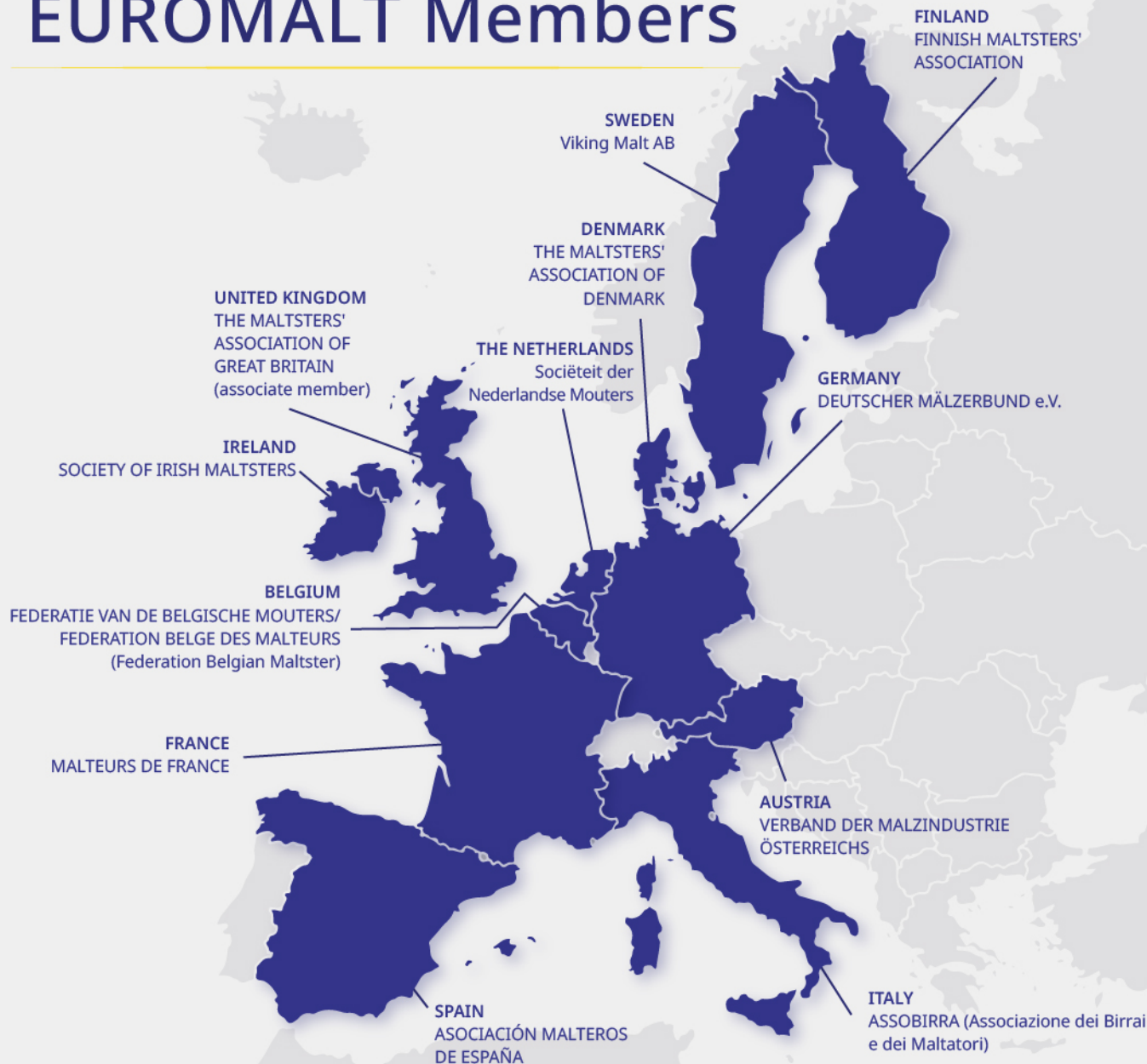
Benchmarking the Carbon footprint (with practical implementation of the EUROMALT Carbon Footprint Calculator) of malthouses and upstream supply chain and engaging to reduce such footprint

Looking for sustainable sources of water and ways to use it more efficiently (especially during the steeping process) by adopting emerging water saving, and wastewater recycling, technologies

Keeping channelled dust emissions to air, in compliance with Best Available Technique – Associated Emission Level (BAT – AEL)

Optimising waste management practices

EUROMALT Members



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