

**OJSC "BELSOLOD"** Polevaya St. 32, 225793 Ivanovo, Brest region, Belarus

We would like to offer you brewing malt of OJSC Belsolod production. Our enterprise is one of the largest and most modern enterprises in the field of light brewing barley malt production in the countries of CIS and Eastern Europe.

**We would like to offer to supply LIGHT BREWING BARLEY MALT** (Foreign economic activity commodity nomenclature code 1107 10 9900) from two-row spring malting barley with the following quality parameters:

No Parameters		Units of measurement	Value	
1	Appearance	-	Homogeneous grain mass without moldy grains and grain pests	
2	Smell	-	Malty. Not allowed: sour, mould smell, etc.	
3	Taste	-	Malty, sweet. Off-flavors are not allowed.	
4	Transparency of wort	-	Transparent	
5	Moisture	%	max 5,0	
6	Extract, fine (dry matter of malt)	%	min 80,5	
7	Extract difference	%	max 1,8	
8	Saccharification time	minutes	10-15	
9	Wort colour	EBC	max 4	
10	Protein in dry matter of malt	%	max 11,5	
11	Kolbach index	%	38-43	
12	Free amino nitrogen	mg/l	min 140	
13	Diastatic power	WK units	min 250	
14	Friability (M)	%	min 80	
15	β-glucan	mg/l	max 220	
16	Pass through the sieve (2,2x20) mm	%	max 1,5	
17	Acidity	acidity units	max 1,1	
Price for 1 ton (VAT 0%), CIF Tokyo port		Packed in 40-kg bags, 20' container	477 USD	
		Packed in 40-kg bags, 40' container	470 USD	
		In bulk, 20' container	464 USD	

## **Terms of payment:**

100% prepayment,

— irrevocable letter of credit payable at sight.



**OJSC "BELSOLOD"** Polevaya St. 32, 225793 Ivanovo, Brest region, Belarus

## We would like to offer to supply DARK VIENNA BREWING BARLEY MALT

(Foreign economic activity commodity nomenclature code 1107 10 9900) from two-row spring malting barley with the following quality parameters:

No	Parameters	Units of measurement	Value
1	Appearance	-	Homogeneous grain mass without moldy grains and grain pests
2	Smell	-	Malty. Not allowed: sour, mould, stale smell etc.
3	Taste	-	Concentrated malty, sweet. Off-flavors are not allowed
4	Moisture	%	max 4,8
5	Extract, fine (dry matter of malt)	%	min 80,5
6	Wort colour	EBC	6,7-15,0
7	Protein in dry matter of malt	%	max 11,0
8	Foreign matter	%	max 0,5
9	Pass through the sieve (2,2x20) mm	%	max 1,5
Price for 1 ton (VAT 0%), CIF Tokyo port		Packed in 40-kg bags, 20' container	497 US dollars

## Terms of payment:

— 100% prepayment,

— irrevocable letter of credit payable at sight.



**OJSC "BELSOLOD"** Polevaya St. 32, 225793 Ivanovo, Brest region, Belarus

We would like to offer to supply CARAMEL AND BLACK BREWING BARLEY MALTS from malting barley varieties of European and Belarusian selection produced on the new Czech production line with the use of a roasting drum (grain caramelization degree is up to 95%) with the following quality parameters:

No	Parameters	Units of	Value	
		measurement	CARAMEL	BLACK
1	Taste	-	Sweet	Coffee
2	Smell	-	Malty, without foreign odors	Reminiscent of coffee, without foreign odors
3	Moisture	%	4,0-6,0	1,0-4,0
4	Amount of caramel grains	%	min 88,0	-
5	Extract, dry matter	%	min 75,0	min 70,0
6	Color	EBC	100 - 350	900 -1 300

Type of malt	Price, EUR/t (VAT – 0%)	Type of shipment	Terms of delivery
Caramel	гго	40-kg bags, 20'	
100 - 350 EBC	558	container	
Black	500	35-kg bags, 20'	CIF Tokyo port
900 - 1 300 EBC	598	container	

## Terms of payment:

— 100% prepayment,

— irrevocable letter of credit payable at sight.