



Barley (Pearled and Malting)

Pearl Barley is barley that has had its hull and bran removed. The outer shell is fibrous and must be removed before consumption.

Pearl Barley is used mainly in soups and stews, it is the most common form of barley for human consumption because it cooks faster and is less chewy than other, less-processed forms of the grain such as hulled barley. Pearl Barley colour ranges from tan for lightly pearled barley to white heavily pearled barley. Pearl barley is similar to wheat in its caloric, protein, vitamin and mineral content. Although it is technically a refined grain, it's much healthier than other refined grains because the fibre is present in the kernel as well as the hull.

Malting is the process of converting Barley into malt. Water is added to the whole dry Barley grain to germinate the seed, as part of the process to creating Malting Barley.

Malting Barley is used more commonly in the brewing process to make beer, but is also used for whisky, malt milk, malt vinegar or as an ingredient in a variety of confections (such as Maltesers) and flavoured drinks (such as Milo and Ovaltine).

Technical Data

Product Name: Barley (Pearled or Malting)

Botanical Name: *Hordeum vulgare*

Food Safety: This product has been produced in accordance with HACCP principles

Shelf life: 12 months from production date

Allergen Statement: Contains gluten

GM Status: Produced in a GM free production process

Certifications available: HACCP and Organic. Kosher and Halal available on request

Product Variations:

- Pearl Barley
- Pearl Barley ORGANIC
- Malting Barley

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