



*The full range
of Belgian malts*

Pilsen

Organic

Caramelised

Roasted

Speciality malts

made from barley & wheat



Mouterij Dingemans™

THE EXPERIENCE OF GENERATIONS

The Dingemans family has been producing an extensive range of basic ingredients for the demanding Belgian and European brewer ever since 1875.

We still benefit today, as our ancestors did in the past, from the central geographical position of our malting house in the middle of the best barley growing region, with France, Holland, England Germany and Denmark on our doorstep.

In our kiln we make Pilsen malt, Ale, Munich, Amber and Aroma malt. In our roasting facility we caramelize barley and roast barley & wheat and their malts.

Our malt is used not only in Pilsen beer, but also in Trappist, Ale, White and Abbey beers. It is also an ingredient in the bakery industry.

We owe it to ourselves, our employees, our customers, our experience and our long history to keep up our outstanding quality.



At Dingemans, we have malting in our blood.



We combine modern techniques with a traditional concern for quality and service.



Classic Saladin boxes with turner-stripper guarantee uniform germination.



Moutierij Dingemans™

THE RICHNESS OF BELGIAN MALT TRADITION

NAME	COLOUR		PRODUCTION FLOW	
	EBC	°L		
KILNED MALTS				
	pilsen MD™	3	1,6	A special steeping and germinating program combined with higher kilning temperature determines the final aroma and coloration.
	ale MD™	9	3,8	
	munich MD™	15	6	
	amber MD™	50	19	
	aroma 100 MD™	100	38	
	aroma 150 MD™	150	57	
	wheat MD™	3,5	1,8	
	biomalt organic MD™	3	1,6	
	diastatic pilsen MD™	3	1,6	Malt is dried at low temperature in order to maintain the maximum diastatic power.
	diastatic wheat MD™	3,5	1,8	
CARAMELIZED MALTS				
	cara 20 MD™	10-20	4,2-8	A special germination program prepares the green malt for liquefaction and caramelisation in a roasting drum.
	cara 50 MD™	50	19	
	cara 100 MD™	100	38	
	cara 120 MD™	120	46	
	cara 200 MD™	200	76	
	special B MD™	300-350	115-135	
ROASTED PRODUCTS made from wheat, wheat malt, barley, barley malt, etc.				
	biscuit 50 MD™	50-70	19-27	Roasting is carried out at high temperature (depending on the target coloration) in a roasting drum.
	mroost 900 MD™	900	340	
	mroost 1400 MD™	1400	530	The products are made entirely according to the client's specification, with coloration between 20 to 1400 EBC (8-530 Lovibond).
	mroost wheat MD™	30	12	
	peeled roasted barley MD™	1200	453	

INNOVATION AND QUALITY CONTROL

We are important players on the “speciality malts” market. Our drums are fully automatic, ensuring homogeneous saccharification and caramelisation of each batch.



One of our roasting drums.

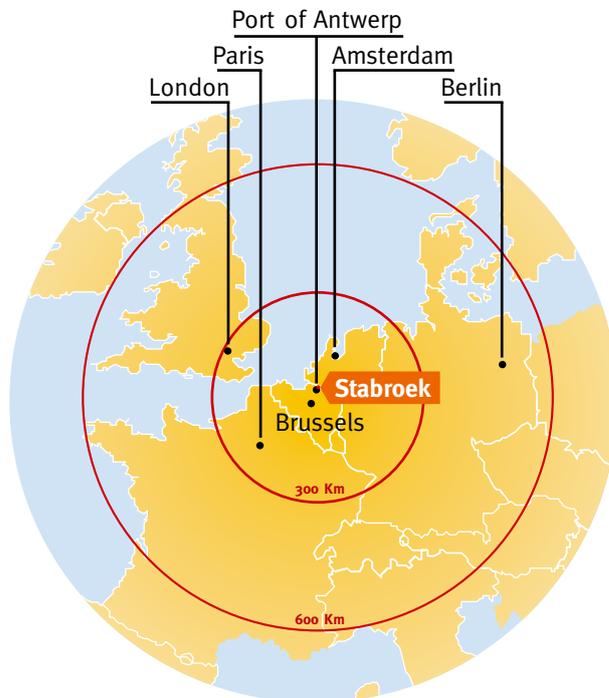


Each batch is analysed in our laboratory before being finally stored, to make uniform quality absolutely certain.

CLOSE TO YOUR CONCERN

Our malting house is situated within one kilometre of the port of Antwerp. This not only minimises transshipment but also gives us easy access to the whole of north-western Europe. As a result, we are able to serve you without delay and with minimal costs.

We can dispatch our malts by truck, train, or ship in bulk or in any kind of bag.



The nearby port of Antwerp.



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