

VISIT TO THE EDME SIGHT

On Thursday 25th May we went round the EDME (English Diastatic Malt Extract) company at Mistley.

14 of our members met at 2 pm at the maltsters and were given a short talk on their history and what they do including samples from the process and final product (I should point out that while the company does produce malt for the brewery trade, Mistley produces malt flower for the bakery trade.), they then gave us protective head wear, nets for hair (and beards for those who had them) as well as a white coat and fluorescent jacket, followed by a walk round the various sections from where the grain comes in, the malting, the cleaning, processing, testing, mixing and loading out, before returning to the board room for a question and answer session and the gift of a malt loaf made from their ingredients.

We learnt that they mainly use wheat but also can do barley, rye and oats. These they steep warm and stir to start the malting process (This is when the seed starts to grow and enzymes in the grain start the from starch to sugar.) then dry and roast to hold the process, from there it goes through many sifting machines to remove unwanted particles like weed seeds, bits of straw, glass, metal, insects and grain of other crops. This clean grain is then processed be it milling to ordinary flour, cracking (for use in whole grain) or kibbling (chopping for whole grain and dusting over a product). At this point a company will tell them which mix of items they want (i.e. other grains/seeds fruit or other flours) in their product and these will be delivered in to Mistley where they mix everything in the proportions specified and either bag or load into bulk lorries for delivery to the bakery.

Everyone enjoyed the outing especially the malt loaf!