



French & Jupps

THE ROASTED MALT SPECIALISTS

THE MALT COLLECTION

A NOTE FROM OUR MANAGING DIRECTOR

Having spent the majority of my career in commercial, financial and operational roles in the beer industry, it is now my distinct honour to lead an exciting new chapter at French & Jupps, Great Britain's oldest maltster.

At French & Jupps, our small batch specialty roasted malts have been carefully handcrafted over centuries in traditional, time honoured ways, with great care and passion, using locally sourced barley from farms located close to our maltings in Stanstead Abbots.

A variety of thriving local businesses, ranging from start ups to larger scale enterprises, reside within our historic maltings, bringing vibrant energy to the community. We devote resources to serving this community, supporting valuable local initiatives.

With the same entrepreneurial spirit that started the French & Jupps story as farmers in West Sussex in 1689, French & Jupps proudly remains a family owned business today, tipping our cap to the past while looking forward to delighting brewers and our valued customers for many years to come.

Annabelle Degroot

Managing Director
French & Jupps.

Annabelle Degroot



French & Jupps Contacts

Tel: +44 (0)1920 870015
Web: www.frenchandjupps.com
Email: info@frenchandjupps.co.uk

Managing Director
Annabelle Degroot

Growth & Marketing Manager
James Marinos



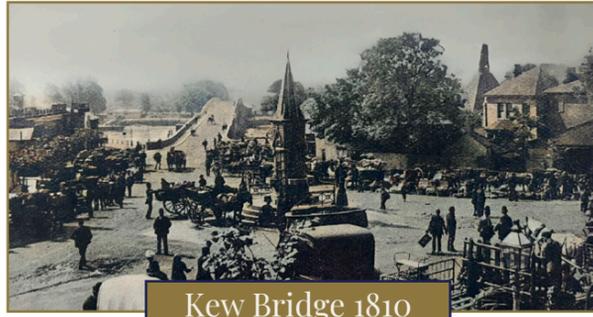
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GREAT BRITAIN'S OLDEST MALTSTER

Established in 1689 by the Jupp family, French & Jupps are proud to be Great Britain's oldest maltster, having commenced our malting operations by 1810 at Kew Bridge, London. Discover below how we have evolved over three centuries, from farmers to maltsters and beyond.



Kew Bridge 1810

1689
The Jupp family, rooted in the fertile South Downs of West Sussex, England, begin their agricultural journey.

1810
Expanding horizons, the Jupp family establish a malt house at Kew Bridge, London.

1864
William Jupp buys at auction a freehold malthouse on either side of the River Lea in Stanstead Abbots, Hertfordshire. This remains our current site to this day.

1867
Local farmer, Margaret French, joins the Jupp family in partnership.

1977
French & Jupps embraces technological advancements, ceasing floor malting operations and invests in our first germination drum.

1998
Chairman David Jupp, in partnership with the Brewing Industry Research Foundation, pioneers the creation of Cara Gold, which remains exclusively produced by French & Jupps.

2025
French & Jupps becomes the first roasted malt producer to publish estimated Scope 1, 2, and 3 carbon emissions.

GLOBAL REACH

French & Jupps maltings has been supplying brewers and food manufacturers with the finest handcrafted specialty malts for centuries. All our products are available in bulk, 25kg bags or 1000kg totes.

We pack 40 of the 25kg bags onto a pallet to make up 1T deliveries, which can consist of single products or a mix of different products. These can be delivered by truck into the domestic market or put into containers and delivered worldwide.

We also have the capability to load our malt in bulk into 20ft, 30ft, or 40ft containers for customers who prefer larger quantities. We work with a number of trusted partners to secure the best shipping rates, ensuring the most competitive prices for our customers.

Want to know more?

Get in touch with our Growth & Marketing Manager to get a personalised quote, or to have samples arranged for you and your brewing team to explore, experiment, and innovate with.
Contact: orders@frenchandjupps.co.uk



"French & Jupps have a proud tradition with meticulous values of quality and consistency with a passion for malting, equivalent to our passion for brewing."

Miles Jenner, Director and Head Brewer,
Harvey's Brewery

OUR SUSTAINABILITY JOURNEY



At French & Jupps, we understand that protecting and restoring nature is as vital as the traditional malting methods we have honoured over the years.

We are at the start of our sustainability journey, and while we are realistic about the road ahead, we are committed to making meaningful progress.

We have begun by measuring our Scope 1, 2 and 3 emissions to improve our understanding of the challenge ahead. The majority of our emissions are as a result of our energy use and the barley we source. We switched to a 100% renewable electricity contract in 2023 and continue to consider energy efficiency measures, to improve our Scope 1 and 2 emissions.

While we already pride ourselves on sourcing from local farmers, we look forward to working with them to explore ways to reduce carbon emissions associated with the barley we purchase.



We use 100% renewable electricity for our operations.



We source barley within 30 miles from Red Tractor Assurance scheme suppliers.



We are investing in centrifuge technology to lower our odour and particulate emissions.

Sedex Audited

At French & Jupps, we are audited under Sedex, with focus on energy saving across our business operations. We are proud to share that we hold a current Sedex Management Risk score of 4.4 out of 5.0.



Carbon emissions data

	TONNES CO2E P.A. (LOCATION BASED)*	TONNES CO2E P.A. (MARKET BASED)*
TOTAL CARBON EMISSIONS (SCOPES 1-3)	5113	5016
OPERATIONAL (SCOPE 1+2) CARBON EMISSIONS	1719	1622
SUPPLY CHAIN (SCOPE 3) CARBON EMISSIONS	3394	3394

*Location based is the grid average emissions factor; Market based is the emissions factor for the specific contract we have in place.

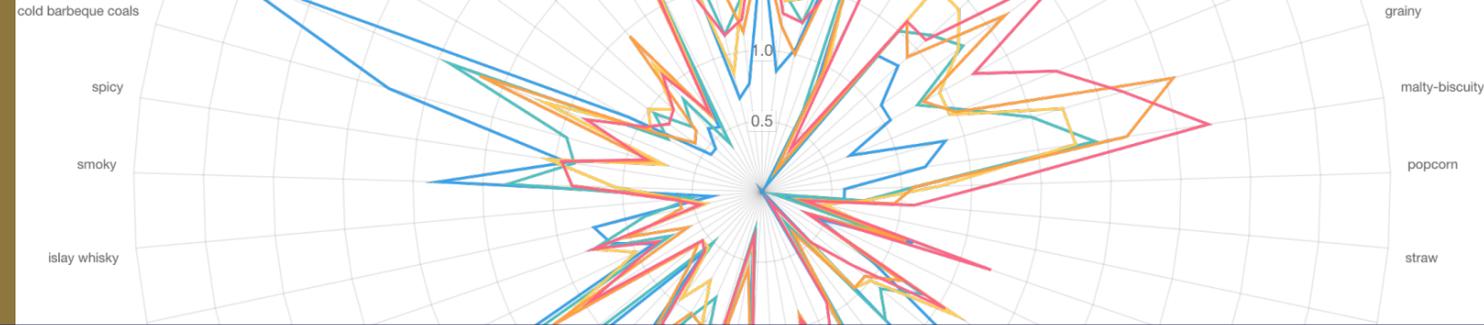
Crystal and Patent Malt carbon emissions

TOTAL SCOPE RATING (INCLUDES BARLEY + TRANSPORT)	
CRYSTAL MALT TOTAL	728 kgCO2e/tonne
PATENT MALT TOTAL	736 kgCO2e/tonne

Carbon emissions data calculated by our consultant Maltdoctor Ltd according to the GHG Protocol using a mix of supplier specific and spend based data.



THE CRYSTAL ROASTED MALTS



Made from freshly steeped and germinated barley.

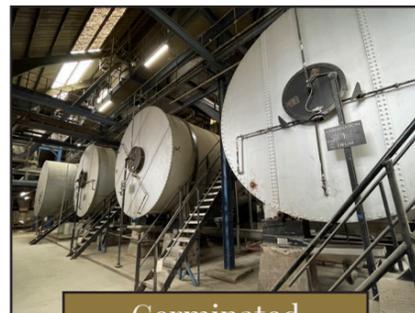
From the delicate sweetness of Cara Gold to the robust intensity of Extra Dark Crystal Malt, our Crystal Malts provide brewers with all the tools to create a wide spectrum of beer styles. Whether you're aiming for a crisp, refreshing Lager or a complex, dark Ale or looking to add body and sweetness to a Stout, our Crystal Malts will elevate your brewing experience to another level of both flavour and colour.

Our seven handcrafted Crystal Malt varieties, each with their own unique colour and flavour profile, begin their journey in our steep vessels. Here, water is added for up to 12 hours over three days before the malt is transferred to our germination drums. Once germination has taken place, the 'green malt' is placed in our roasting drums, where our roasters gradually increase the temperature to a point where the barleys' natural enzymes convert the starch to sugar.

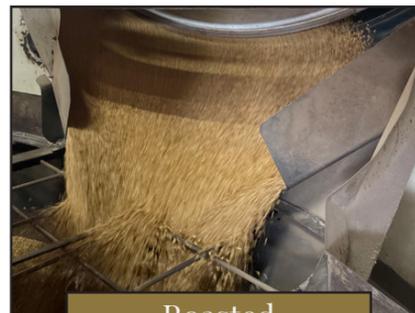
At inclusion rates of between 3% and 10%, a low-colour Crystal Malt will provide delicate notes of sweet caramel, golden syrup, malty-biscuity notes, and an infusion of nuts and dried fruits whilst adding body to beer. Introducing darker Crystal Malts to your grist brings greater flavour intensities, with powerful black treacle notes standing out, supported by layers of rich caramelised sugar, roast coffee, a delicate bitterness, and prominent rich dried fruits and nuts.



Steeped



Germinated



Roasted



Paul



Dean

Your French & Jupps Crystal Malts are handcrafted by:



Cara Gold



Cara Malt



Light Crystal



Medium Crystal



Standard Crystal



Dark Crystal



Extra Dark Crystal



Explore our interactive comparison charts

HEPWORTH
BREWERY

Great beer, naturally

"The consistency and quality of their product is key to us producing consistent beer."

Andy Hepworth, Founder and Chairman,

Hepworth & Co Brewers

CARA GOLD



OVERVIEW

Cara Gold is our lightest roasted malt, developed by our now chairman David Jupp in partnership with the Brewing Industry Research Foundation. Cara Gold offers a refreshing and distinctive profile. Perfectly crafted for creating premium Lagers, Cara Gold imparts unparalleled refreshment, a unique golden hue, and a smooth, sweet malty flavour.

Its prominent malt character is complemented by subtle hints of sweet muscovado sugar, rich maple syrup, a delicate touch of honey, and a delightful blend of hazelnut and peanut. The experience concludes with balanced undertones of raisins, dried figs, and dates, along with subtle echoes of Islay whisky, making it a distinguished choice for any beer.

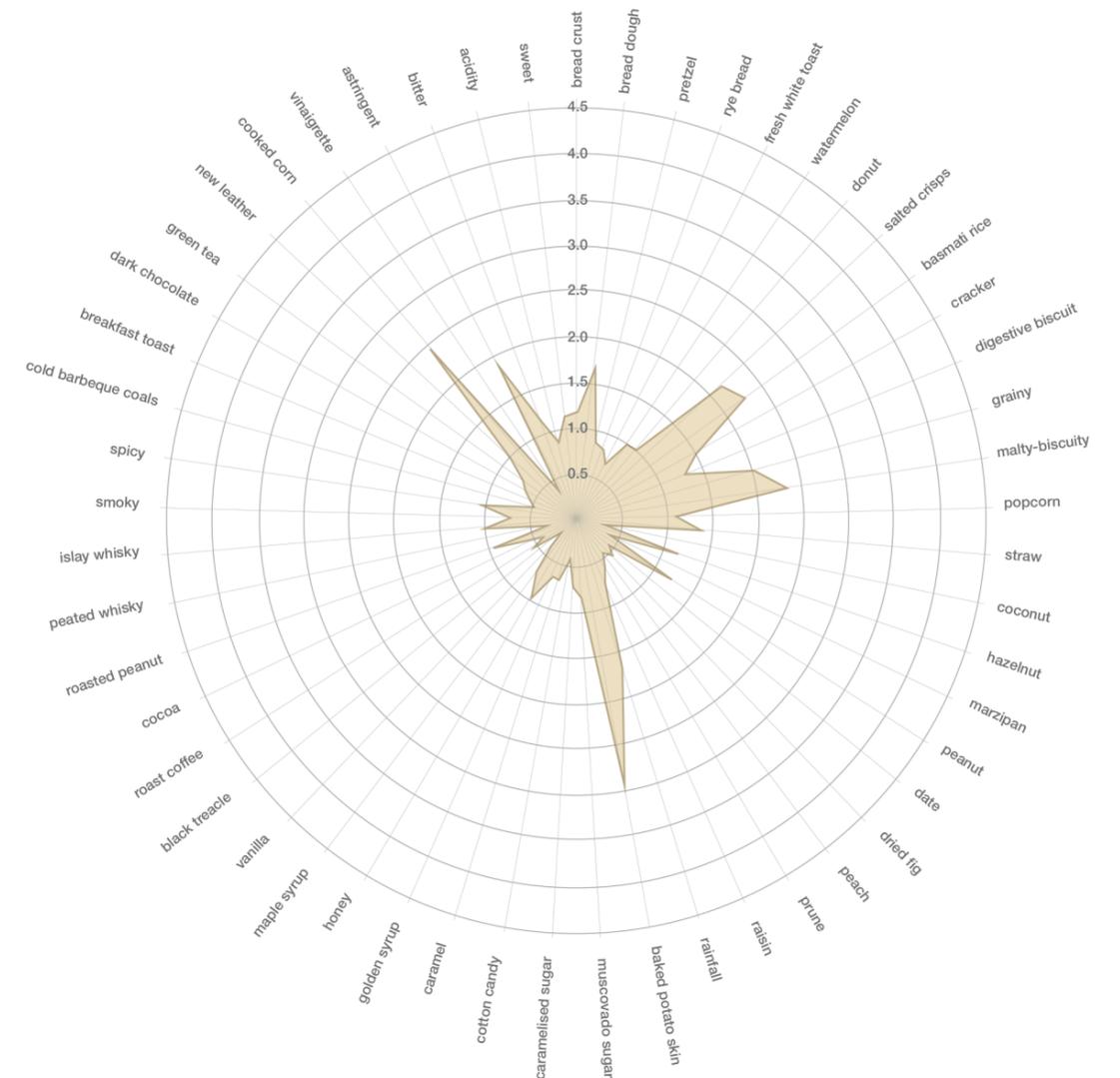
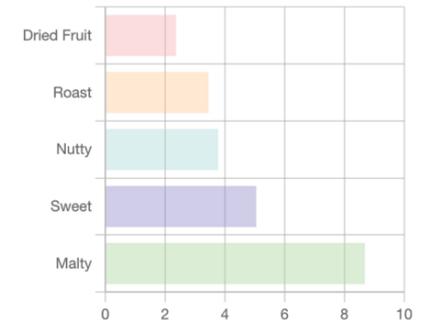
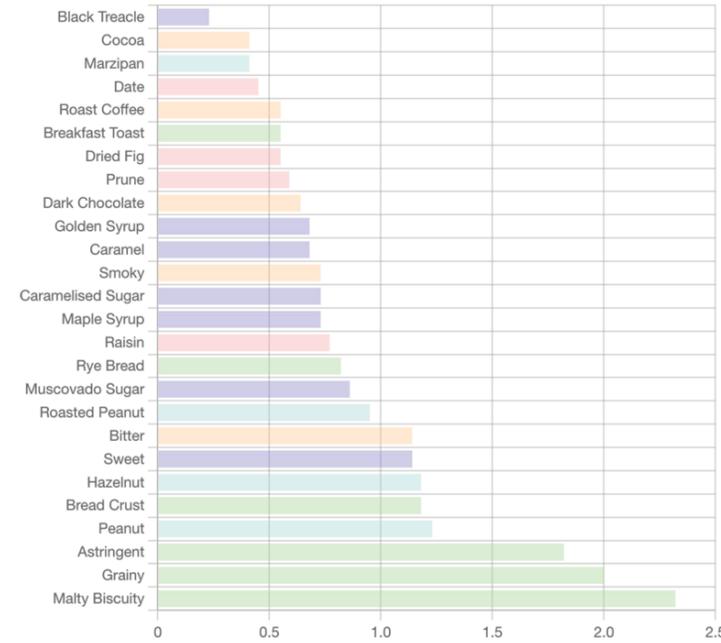


TASTING NOTES

Bread Dough
Muscovado Sugar
Honey
Peanuts
Islay Whisky
Raisins

	IOB	EBC	ASBC
MAX MOISTURE	7.5%	7.5%	7.5%
MIN EXTRACT (DRY BASIS)	275 °L/kg	73.0%	73.0%
COLOUR	8-14 °EBC	10-17 °EBC	5-8 °SRM

° LOVIBOND 4-6°L



CARA MALT



OVERVIEW

Cara Malt, a classic low-colour Crystal Malt, offers an exceptional depth of sweetness. Its wonderful, intense caramel tones are beautifully complemented by hints of muscovado sugar, roasted coffee, and a touch of dark chocolate. Hazelnut adds complexity, while underlying notes of fresh rye bread provide an assertive foundation. This blend culminates in a delightful finish, reminiscent of dates, raisins, prunes, and dried figs.

Highly favoured by brewers, Cara Malt is ideal for crafting distinctive Lagers, lower-alcohol beers, and light, refreshing Ales.

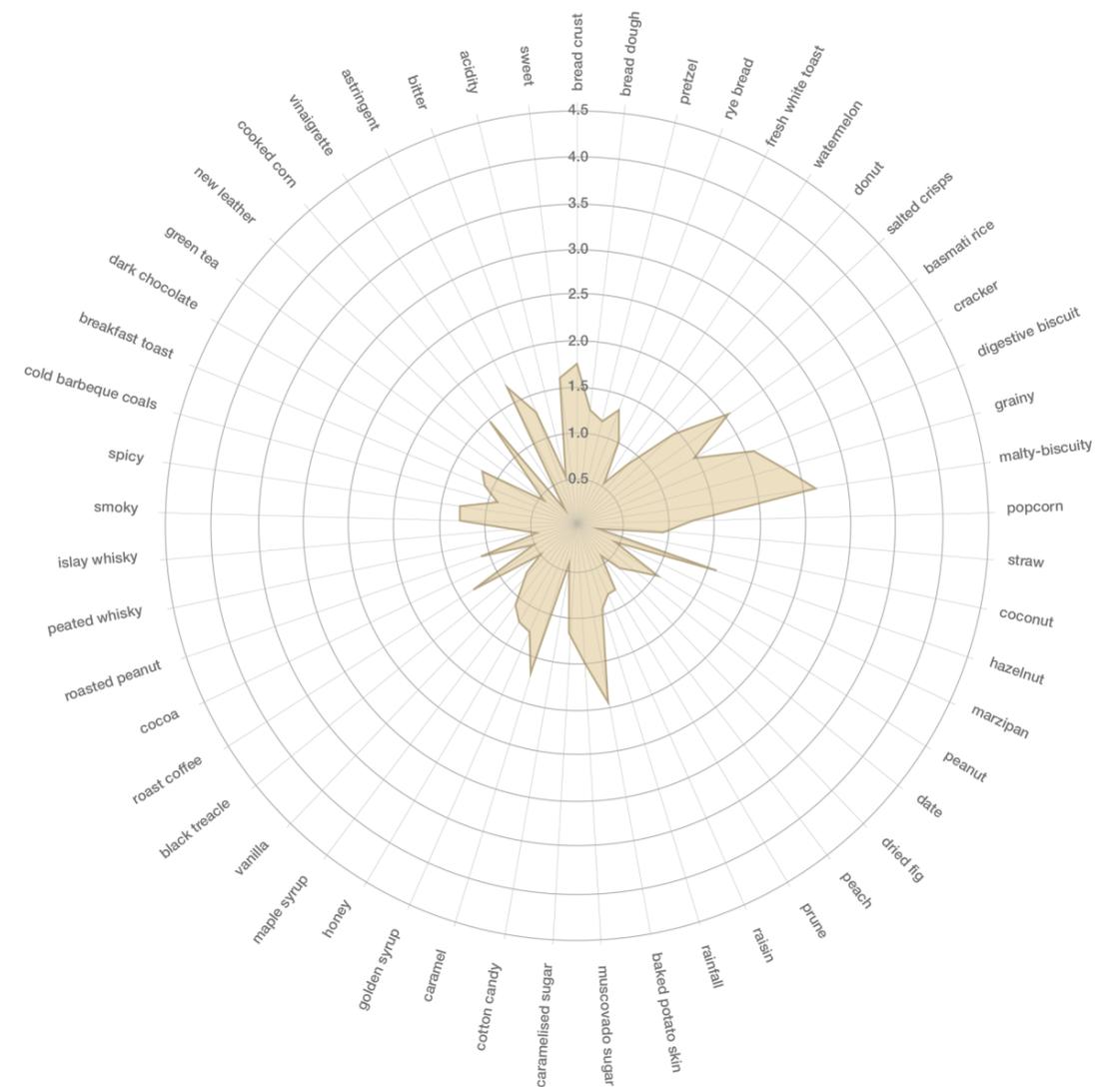
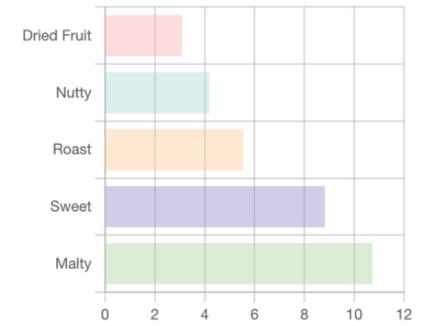
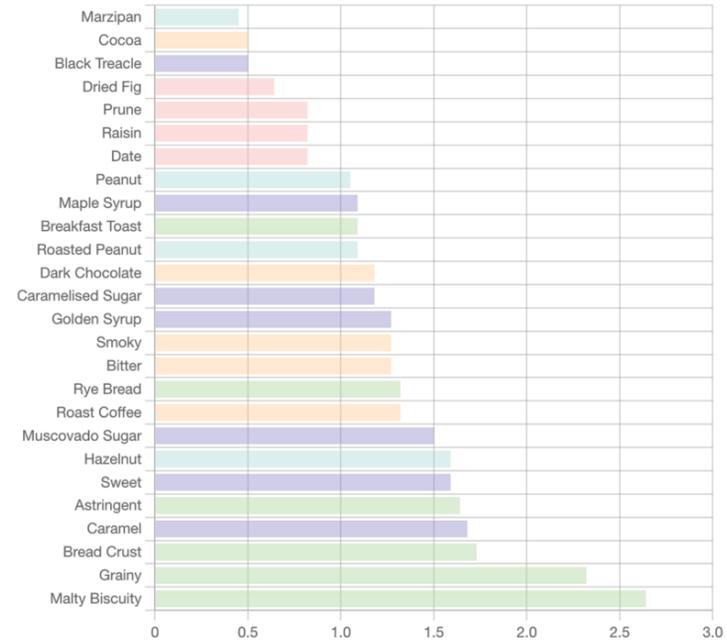


TASTING NOTES

Rye Bread
Caramel
Dark Chocolate
Roasted Coffee
Hazelnuts

	IOB	EBC	ASBC
MAX MOISTURE	7.5%	7.5%	7.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	20-35 °EBC	25-40 °EBC	13-20 °SRM

° LOVIBOND	10-15 °L
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LIGHT CRYSTAL

'Crystal 100'



OVERVIEW

Light Crystal Malt is distinguished by its sweet flavours of muscovado sugar and rich caramel notes upfront, followed by layers of maple syrup, honey, vanilla, and treacle. A touch of delicately roasted caramelised sugar complements these flavours, while a subtle note of fresh, fragrant basmati rice enhances the malt's character.

Notes of freshly roasted coffee and dark chocolate take centre stage, complemented by layers of satisfying maltiness, biscuity undertones, and the aroma of freshly baked rye bread, culminating in a finish of rich dried fruits.

A sought-after choice for brewers seeking to craft truly exceptional beers.

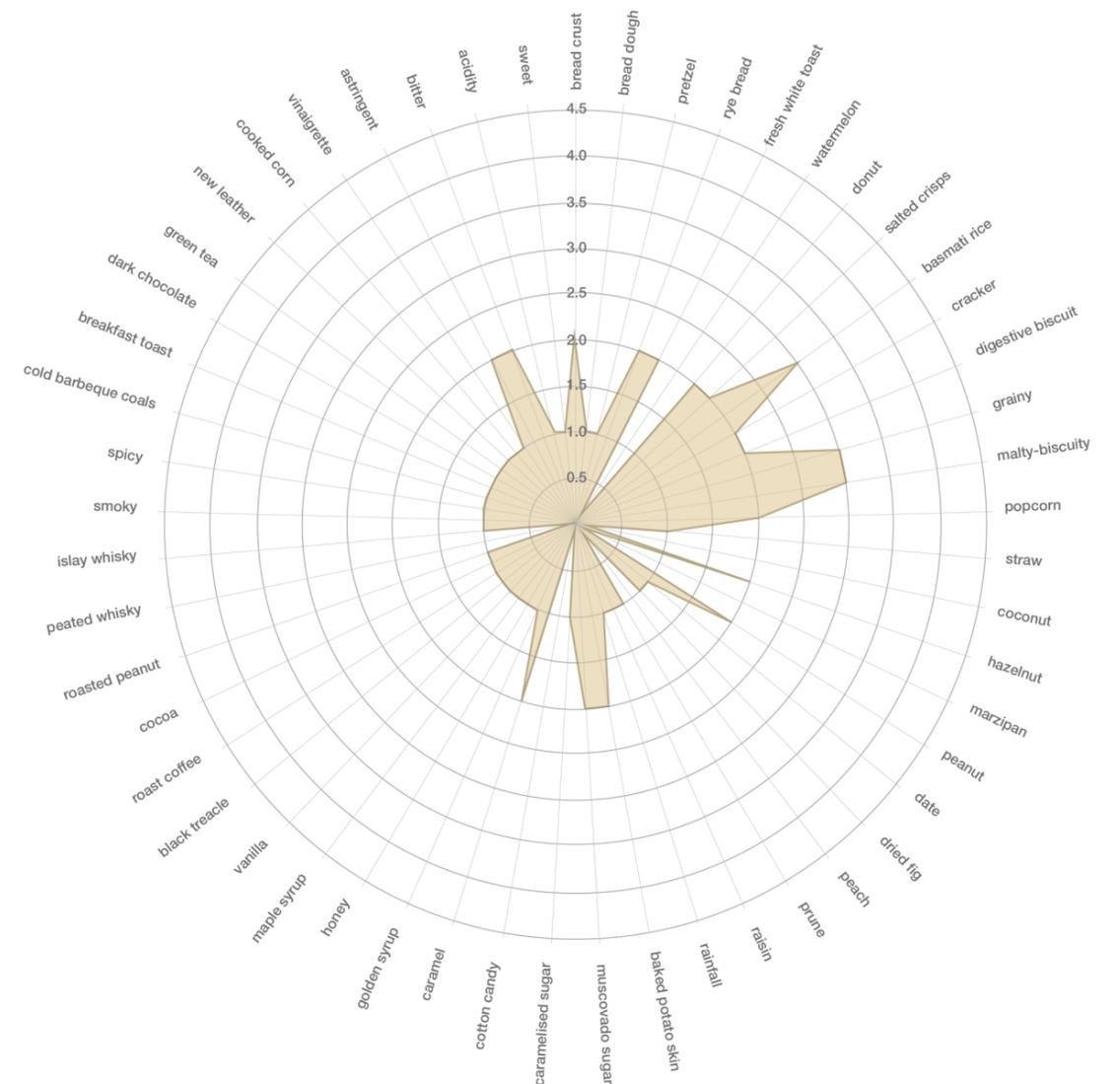
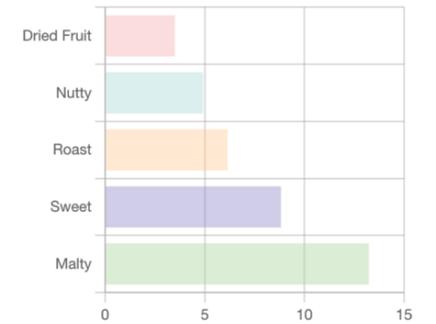
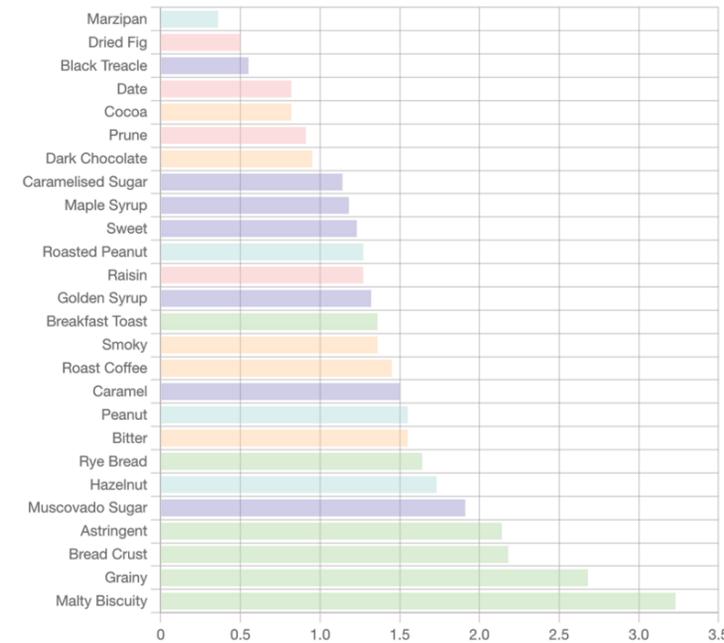


TASTING NOTES

Bread Crust
Biscuity
Muscovado Sugar
Caramel
Maple Syrup
Hazelnuts

	IOB	EBC	ASBC
MAX MOISTURE	4%	4%	4%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0	72.0
COLOUR	80-100 °EBC	90-115 °EBC	45-58 °SRM

° LOVIBOND	34-43 °L
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MEDIUM CRYSTAL

'Crystal 120'



OVERVIEW

Medium Crystal Malt provides an exquisitely complex blend of flavours, weaving together the deep sweetness of caramel, earthy richness of muscovado sugar, and fruity undertones of raisins. Its fresh malty and biscuity notes are perfectly balanced with a hint of rye bread, for a versatile ingredient which elevates a wide variety of beer styles.

Medium Crystal stands out for its unique flavour profile, making it an essential addition to any brewer's malt collection. Whether you're crafting a speciality Ale or a robust Stout, our Medium Crystal Malt will infuse your beer with unparalleled depth of colour and character of flavour.

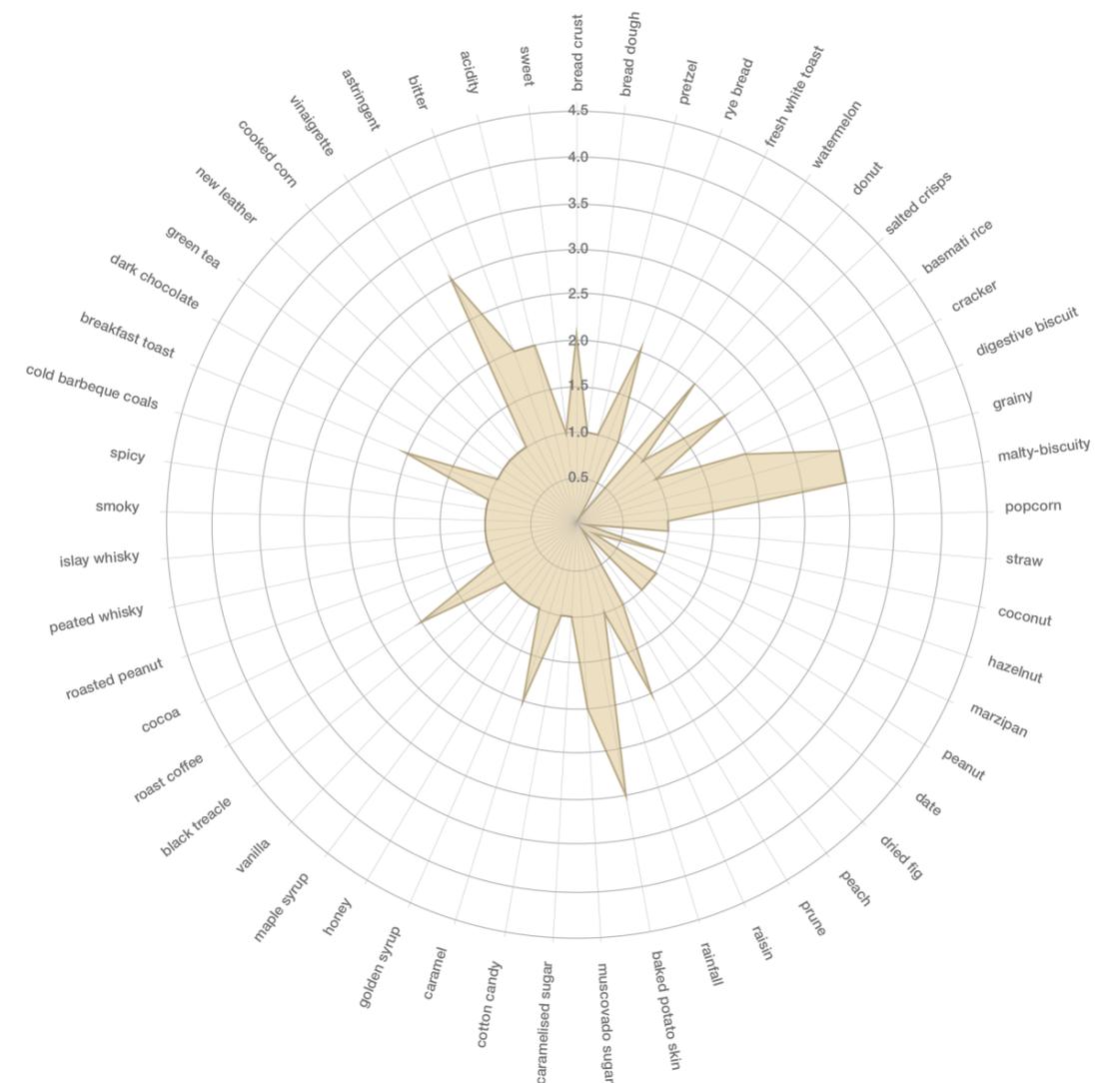
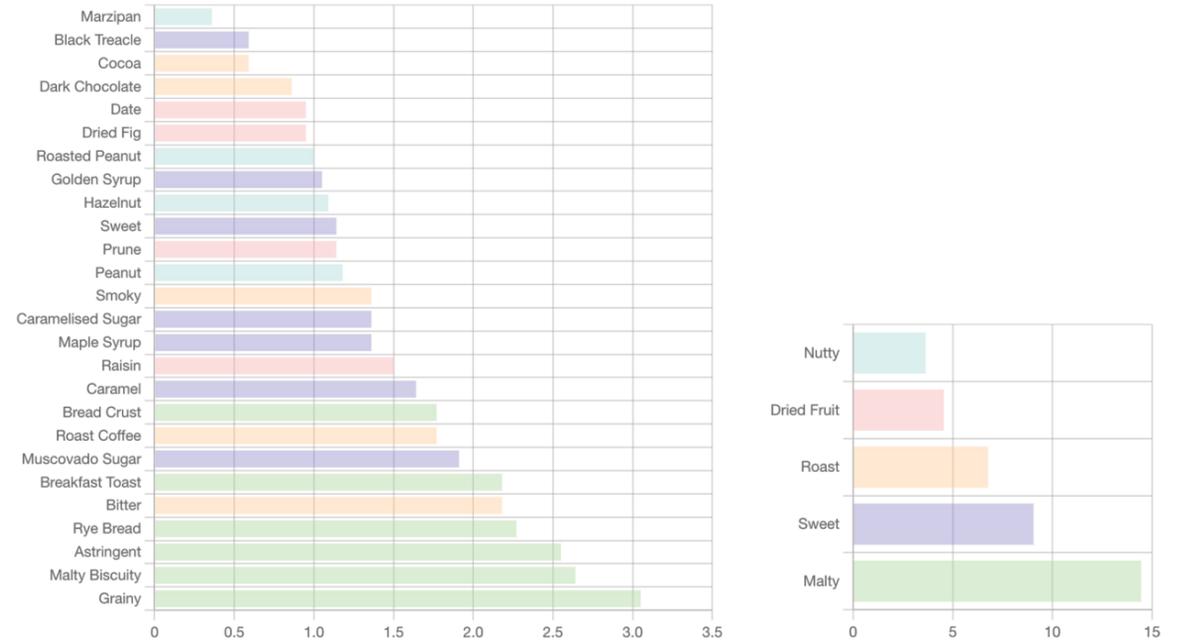


TASTING NOTES

Rye Bread
Biscuity
Muscovado Sugar
Coffee
Raisins

	IOB	EBC	ASBC
MAX MOISTURE	4%	4%	4%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0	72.0
COLOUR	110-130 °EBC	125-150 °EBC	63-75 °SRM

° LOVIBOND	47-56 °L
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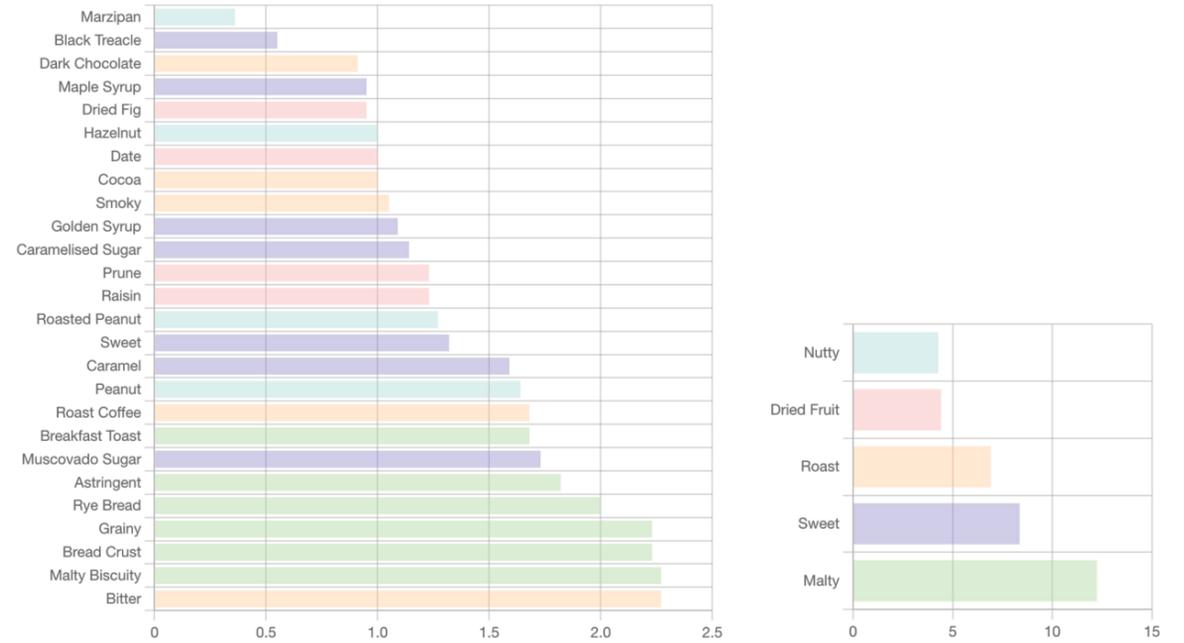
STANDARD CRYSTAL

'Crystal 150'

OVERVIEW

Discover the inviting character of our Standard Crystal Malt, offering a blend of rich muscovado sugar and luscious caramel, complemented by the enticing aroma of freshly baked donuts.

Delicate hints of prunes, raisins, dates, and figs add sophisticated depth, while subtle nuances of peanuts and freshly roasted coffee provide a delightful, lingering finish.

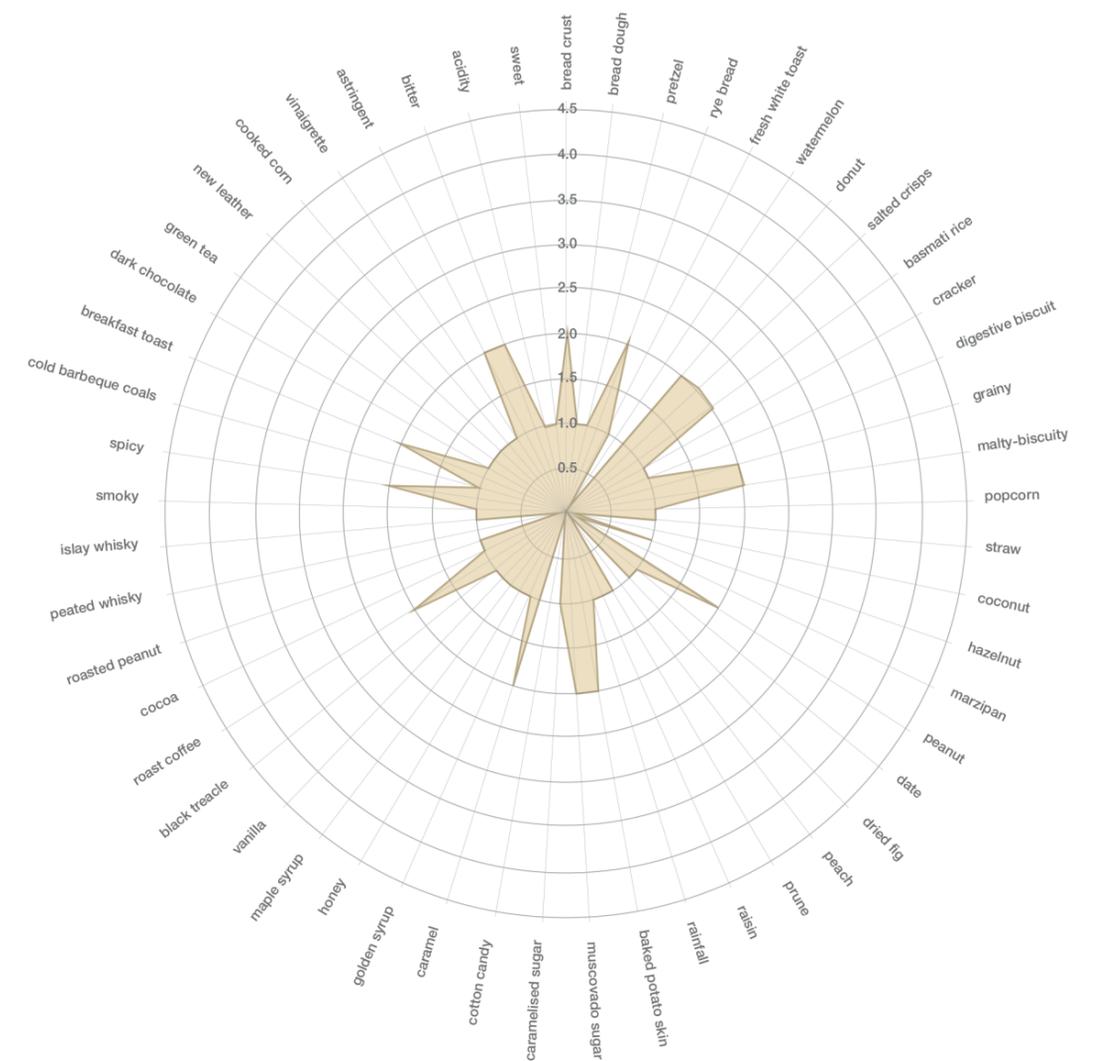


TASTING NOTES

- Roast Coffee
- Dark Chocolate
- Muscovado Sugar
- Peanuts
- Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	3.5%	3.5%	3.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0	72.0
COLOUR	140-160 °EBC	160-185 °EBC	80-93 °SRM

° LOVIBOND	60-69 °L
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DARK CRYSTAL

'Crystal 220'



OVERVIEW

Dark Crystal Malt intensifies the colour palette and delivers pronounced levels of complex, rich, sweet flavours and enticing aromas within our selection of Crystal Malts.

Experience a luxurious blend of caramel and sugar notes, with hints of maple syrup and black treacle taking centre stage. The intense presence of prunes and raisins complements the fresh, malty, biscuity nuances, while the subtle essence of rye bread and the deep, robust taste of roasted coffee create a lingering, unforgettable finish.

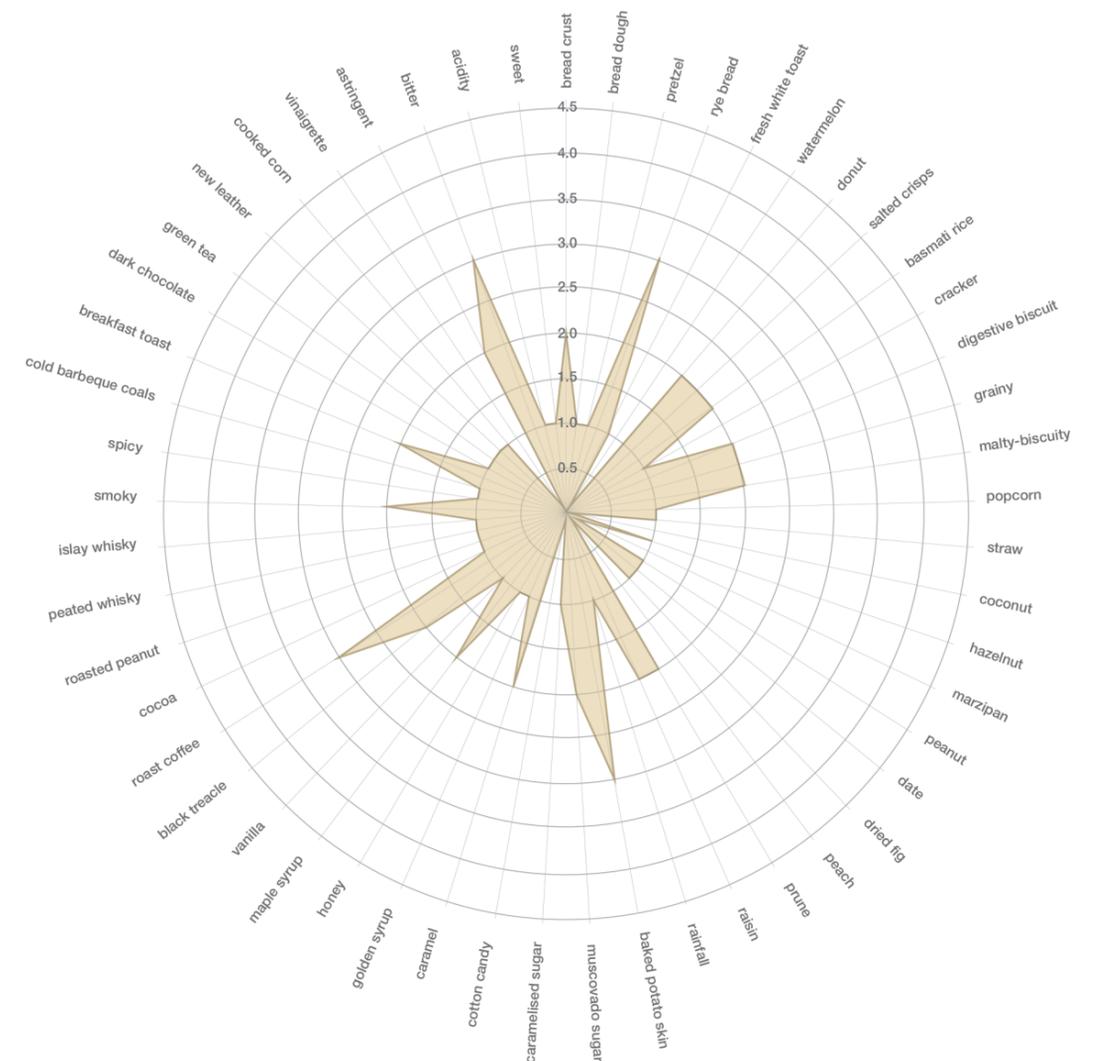
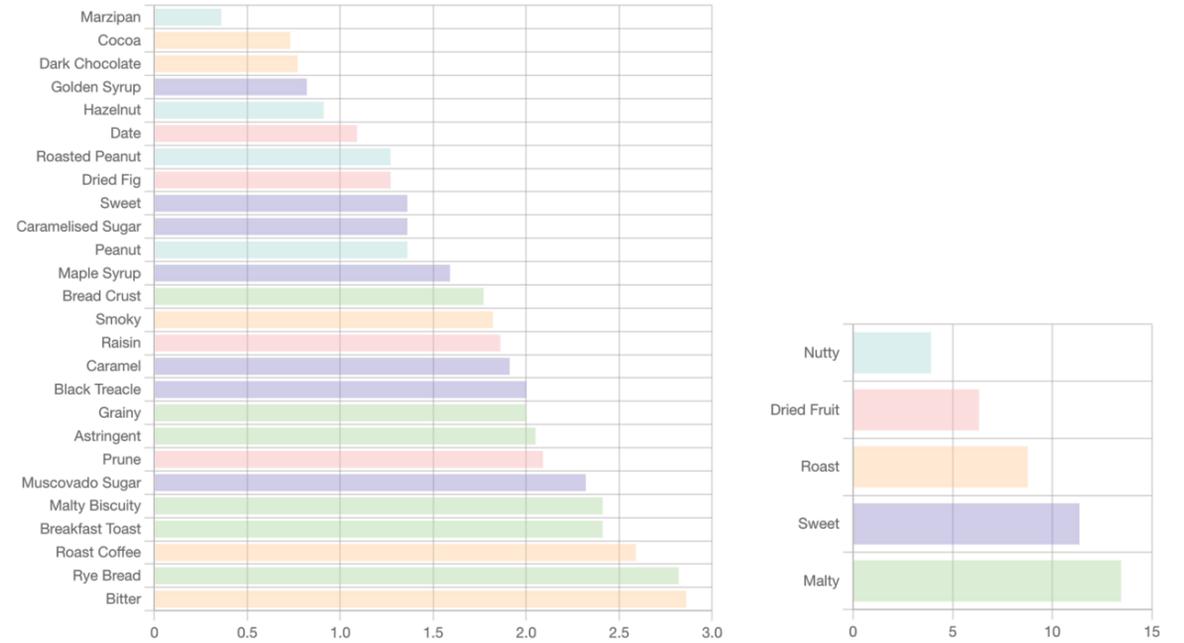


TASTING NOTES

Rye Bread
Roast Coffee
Biscuity
Black Treacle
Maple Syrup
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	200-240 °EBC	230-280 °EBC	115-140 °SRM

° LOVIBOND 85-104 °L



EXTRA DARK CRYSTAL

'Crystal 400'

OVERVIEW

Exceptionally distinctive among our selection of Crystal Malts, Extra Dark Crystal Malt is meticulously crafted to perfection over longer periods to bring an unparalleled depth of colour and an intense flavour profile to renowned beers.

Dominated by intense muscovado sugar and caramelised sugars, leading into layers of rich black treacle and fresh roast coffee, this malt delivers a powerful sensory experience. A refined bitterness lingers on the palate, seamlessly blending with robust hints of prune, raisin, and date fruitiness, promising an unforgettable taste experience for drinkers.

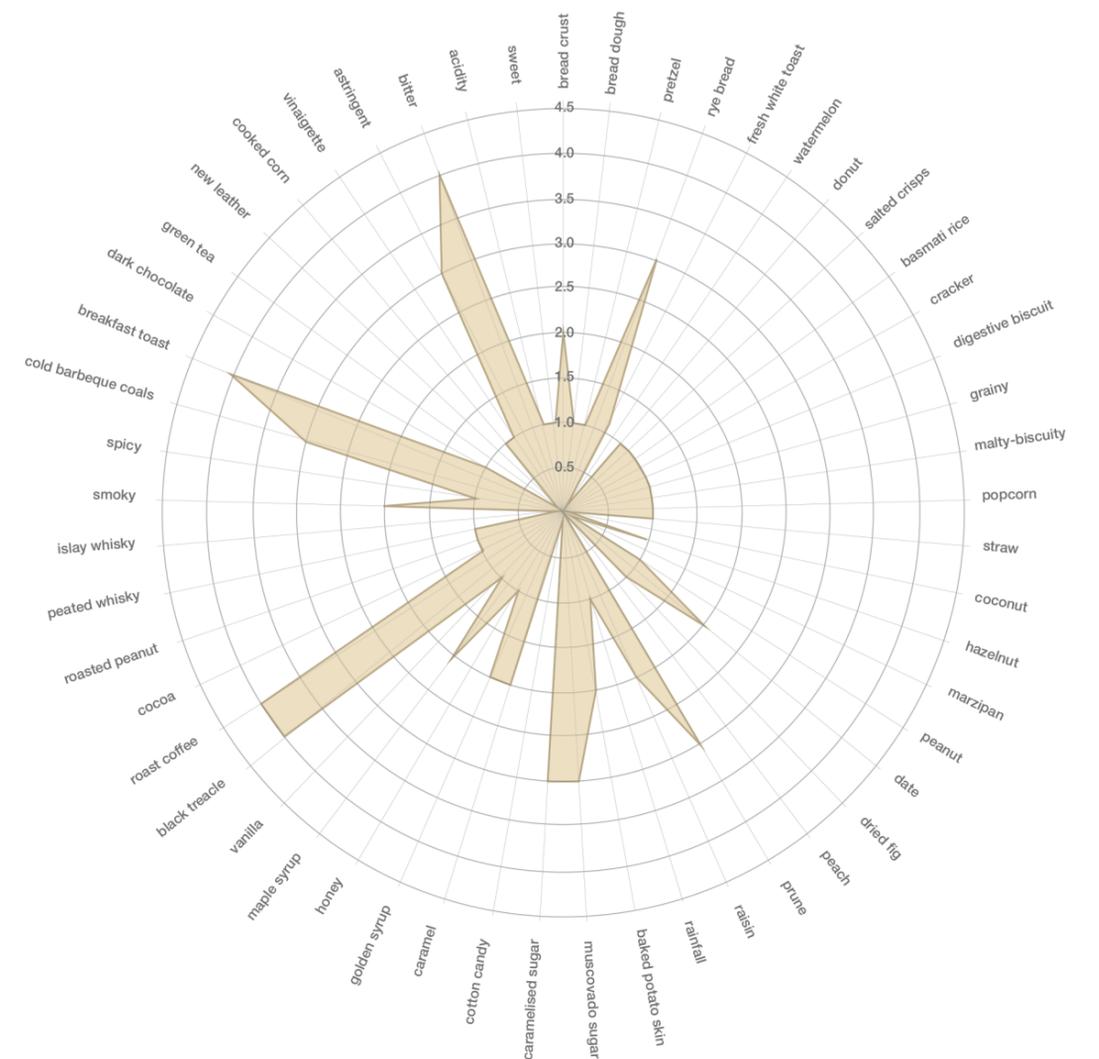
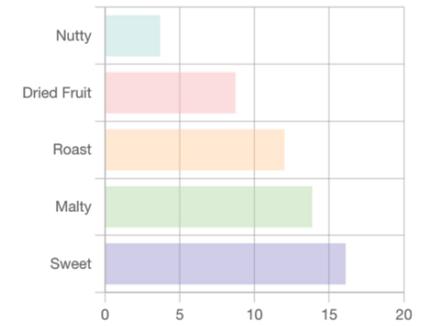
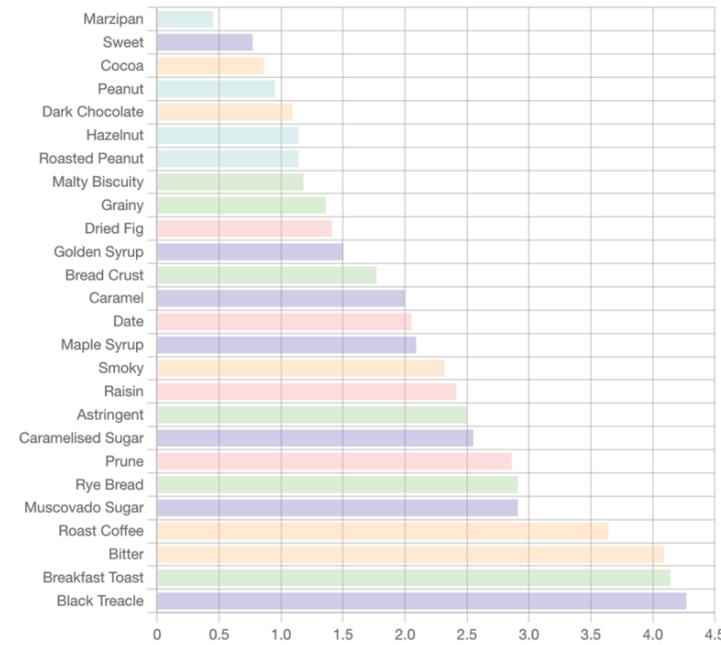


TASTING NOTES

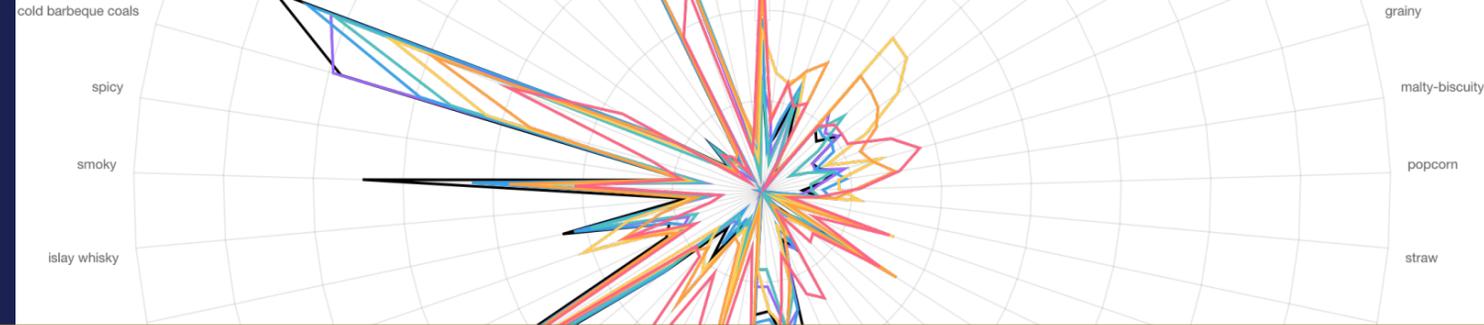
Black Treacle
Breakfast Toast
Roast Coffee
Muscovado Sugar
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	380-480 °EBC	435-550 °EBC	218-275 °SRM

° LOVIBOND 161-204 °L



THE PATENT ROASTED MALTS



Made from barley or kiln dried malt.

Patent Malts derive their name from the 19th century when a special license or “patent” was required to sell them. Ranging from lightly roasted Amber and Brown to deep Black and Chocolate, these malts possess strong flavour and aroma characteristics that make them ideal for various beer styles, including Porters, Stouts, distinctive Ales, and even some Lagers.

These unique, handcrafted malts impart not only colour but also complex flavours and aromas essential for creating specialty beers and whisky. While our Crystal Malts provide sweetness, caramelisation, and body, Patent Malts offer smoky, astringent profiles with notes of coffee, dark chocolate, cocoa, and even barbecue coals. Among our seven varieties, Roasted Barley stands out as the only one that isn’t steeped or kilned, but placed directly into the roasting drum upon arrival as grain from our local farmers. This adds body and astringency to its profile, while the remaining selection of our Patent Malts contribute dark fruit and nut characteristics like dates, hazelnuts, prunes, and peanuts.

The Patent Malt roasting process demands patience and skill. Our roasting team utilise all five senses to carefully monitor and roast our malts, unlocking their uniquely identifiable flavours and aromas. When layered in your grist with our Crystal varieties, brewers and connoisseurs alike will discover a truly exceptional taste experience to elevate any beer to new levels of distinction.

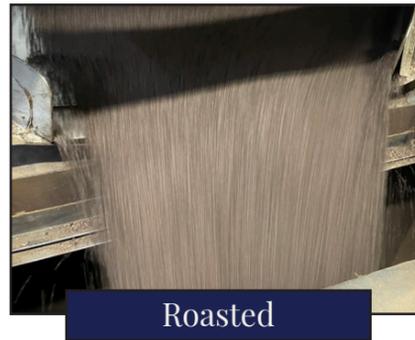
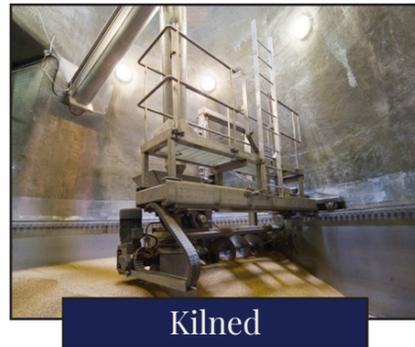
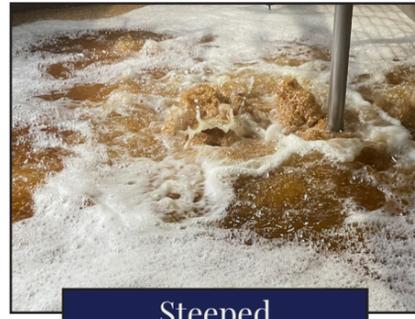
Your French & Jupps Patent Malts are handcrafted by:



Ian



Del



Amber Malt



Brown Malt



Light Chocolate



Pale Chocolate



Chocolate Malt



Black Malt



Roasted Barley



Explore our interactive comparison charts



“French & Jupps is where tradition, quality, and consistency come together to give any brewer superior malt to produce superior beers.”

Aaron Lee Halecky, Brewmaster,

Great Basin Brewing Co.

AMBER MALT



OVERVIEW

This classic, rare English Amber Malt is cherished by brewers for its exceptional versatility, making it an ideal choice for crafting a variety of specialty beers.

A symphony of rich, roasted coffee notes harmonises seamlessly with a fusion of maple syrup and caramel, along with deep layers of muscovado and caramelised sugars. True to its Amber Malt character, you'll uncover notes of freshly cooked breakfast toast and freshly baked bread crust, complemented by subtle nuances of roasted peanuts and hazelnuts. Delicate tones of raisins and prunes, alongside fig and date, add to its complex profile.

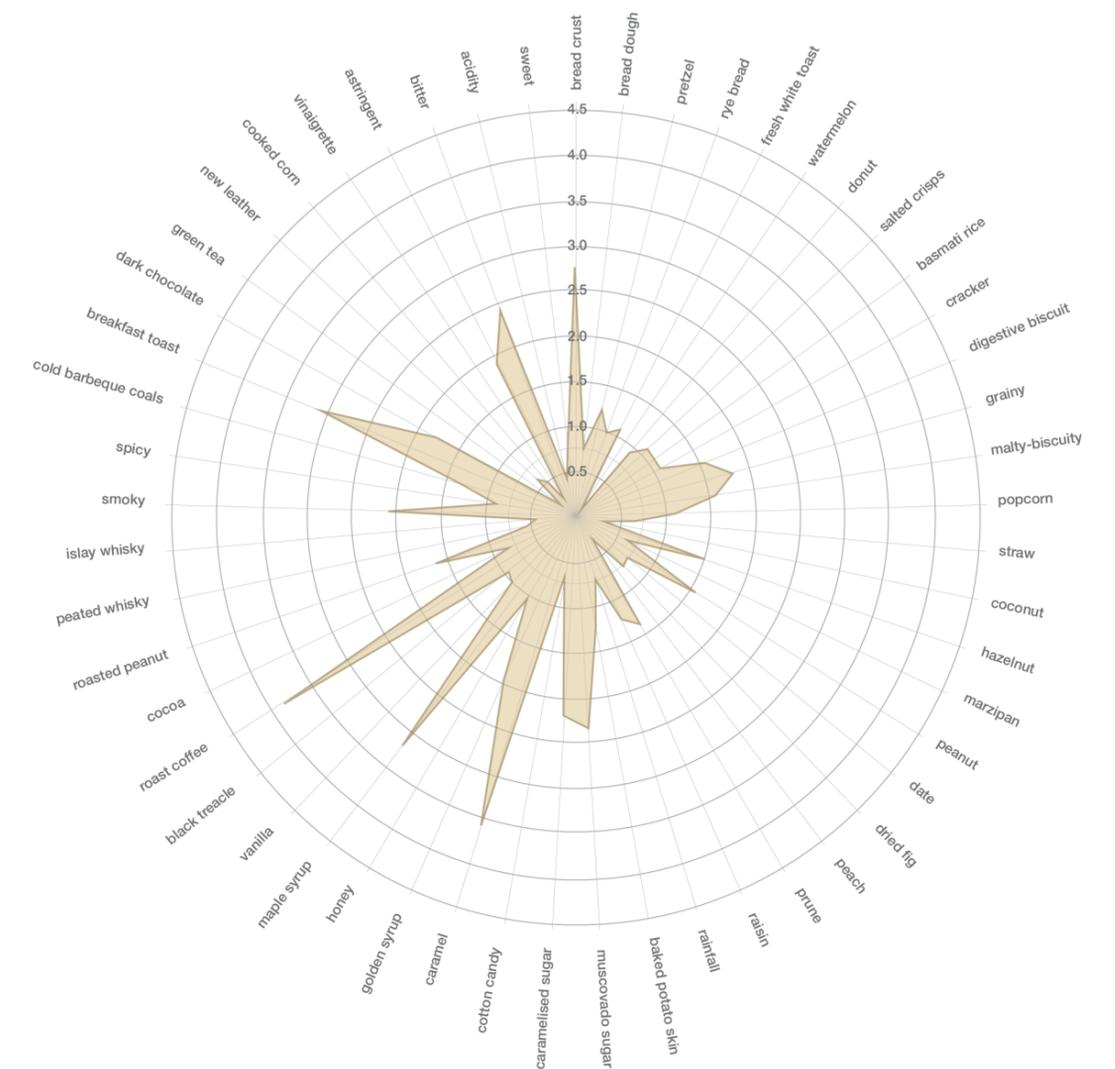
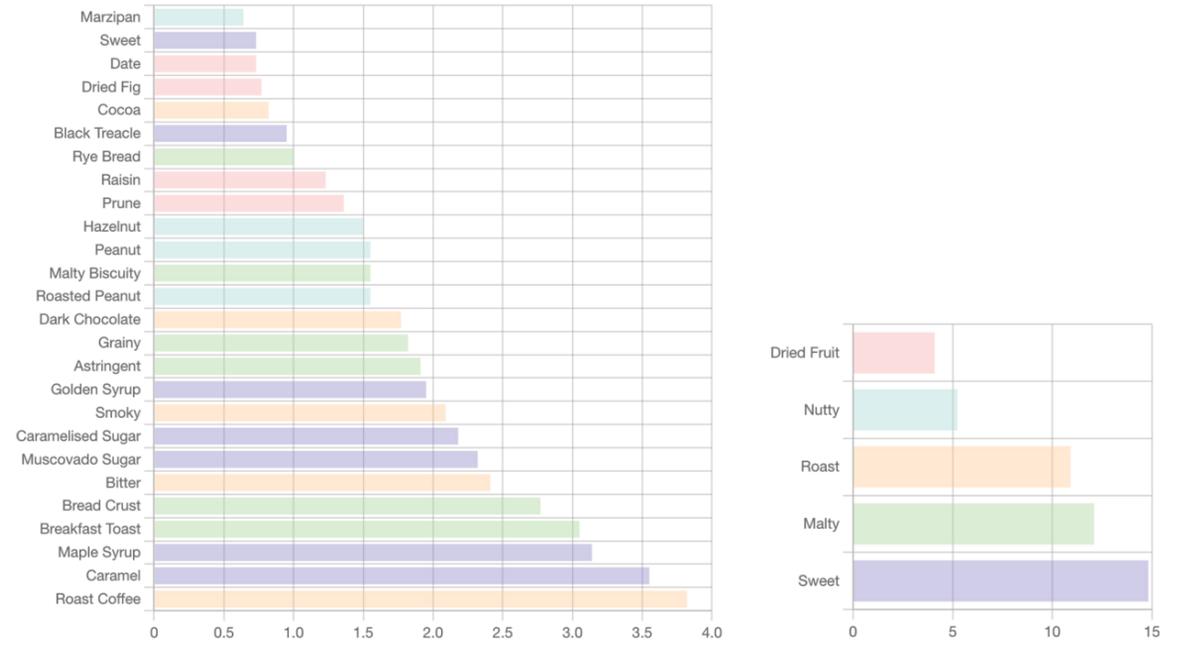


TASTING NOTES

Roasted Coffee
Breakfast Toast
Maple Syrup
Dark Chocolate
Peanuts

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	20-40 °EBC	23-45 °EBC	12-23 °SRM

° LOVIBOND **9-18 °L**



LIGHT CHOCOLATE

OVERVIEW

A versatile addition to our Chocolate Malt range, Light Chocolate Malt offers a refined balance of roast and sweetness. With reduced roast notes compared to our classic Chocolate Malt, this malt unveils a sweeter profile, complemented by subtle nuttiness and dried fruit character.

Light Chocolate Malt provides a foundation of rich maltiness and a gentle smokiness. A tapestry of flavours unfolds on the palate, beginning with the comforting warmth of freshly roasted coffee, robust bitterness, and delicate notes of peated whisky. This evolves into sweet notes of muscovado sugar and maple syrup. Hints of caramel and black treacle add depth, while luxurious dark chocolate and cocoa undertones create a decadent finish. The lingering taste of dried fruits, particularly dates and prunes, provides an elegant complexity.

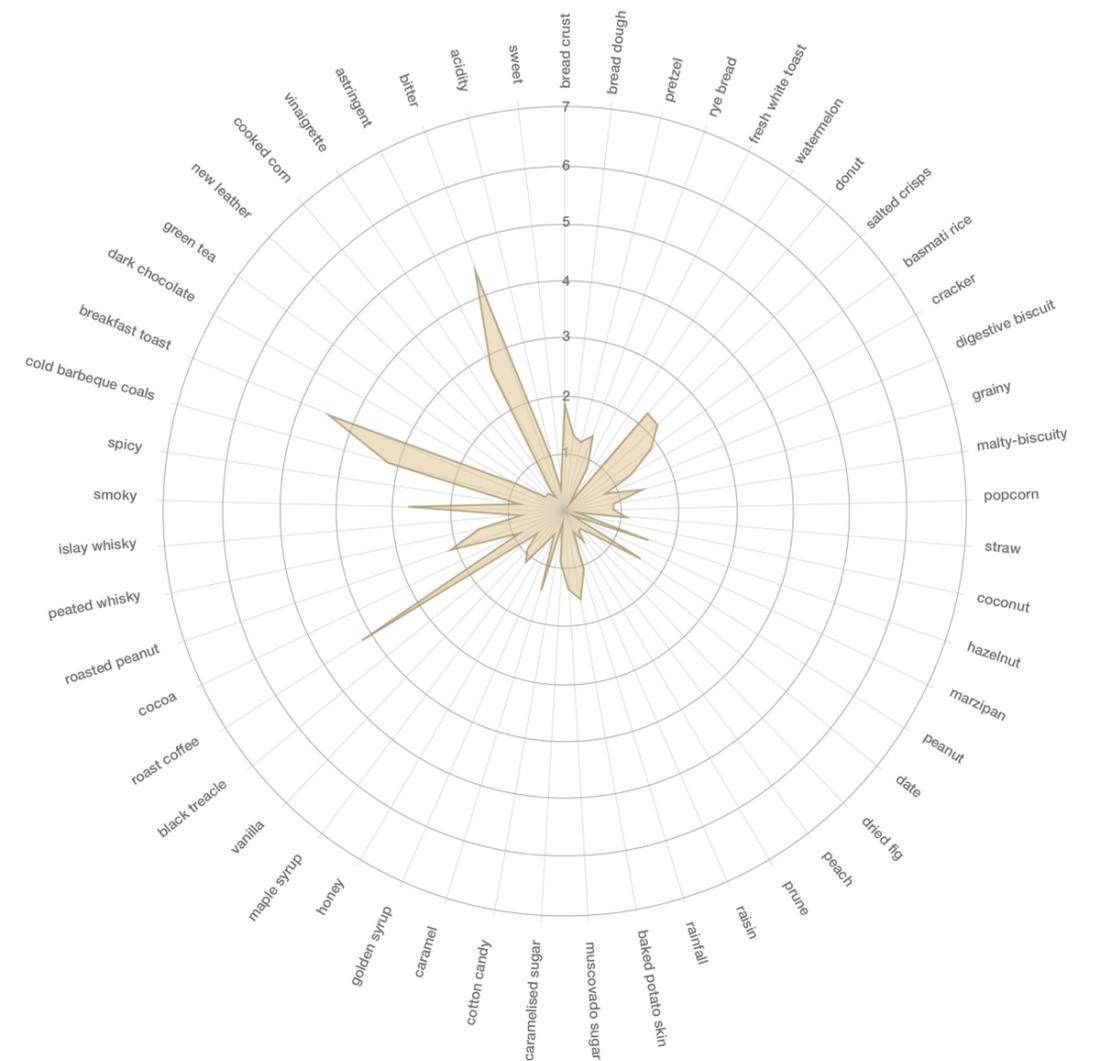
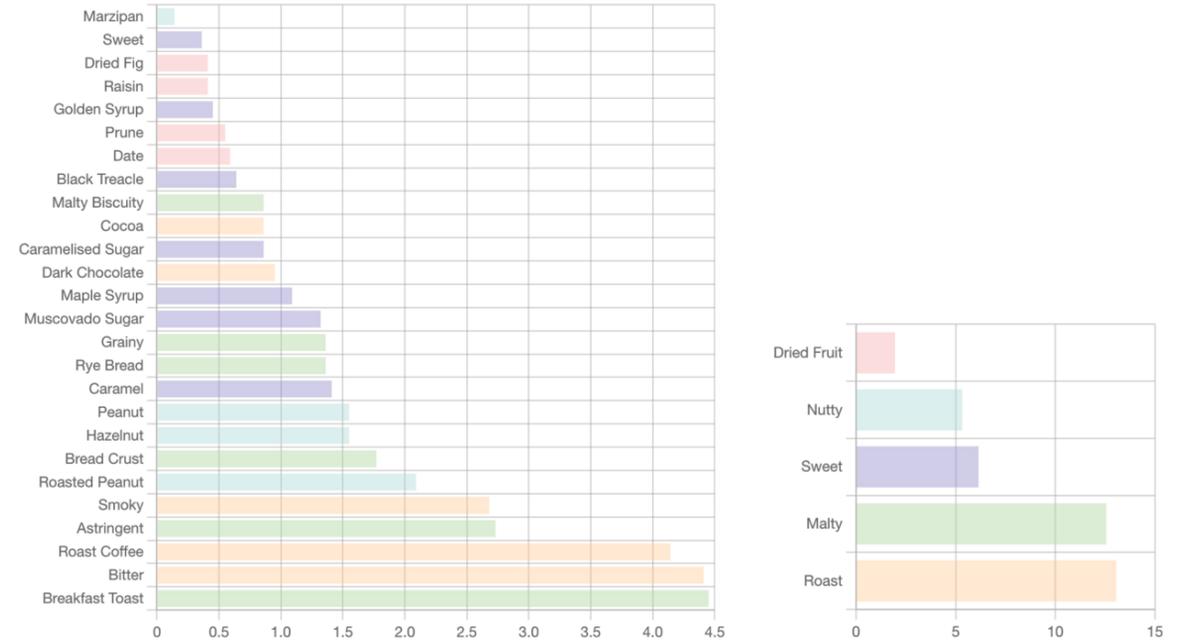


TASTING NOTES

Breakfast Toast
Roast Coffee
Smoky
Dark Chocolate
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0	72.0
COLOUR	180-220 °EBC	205-250 °EBC	90-110 °SRM

° LOVIBOND	67-82 °L
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PALE CHOCOLATE



OVERVIEW

Sitting comfortably between Light Chocolate and our classic Chocolate Malt, Pale Chocolate Malt is a balanced member of the Chocolate Malt family, offering a balance of roast and sweetness.

The aroma is dominated by roast coffee combining perfectly with fresh breakfast toast. A pleasant bitterness and powerful smoky undertones provide structure, while hints of luxurious dark chocolate and the refined elegance of new leather, with delicate notes of peated whisky, create a refined profile. This versatile malt adds depth and complexity to a wide range of dark beers.

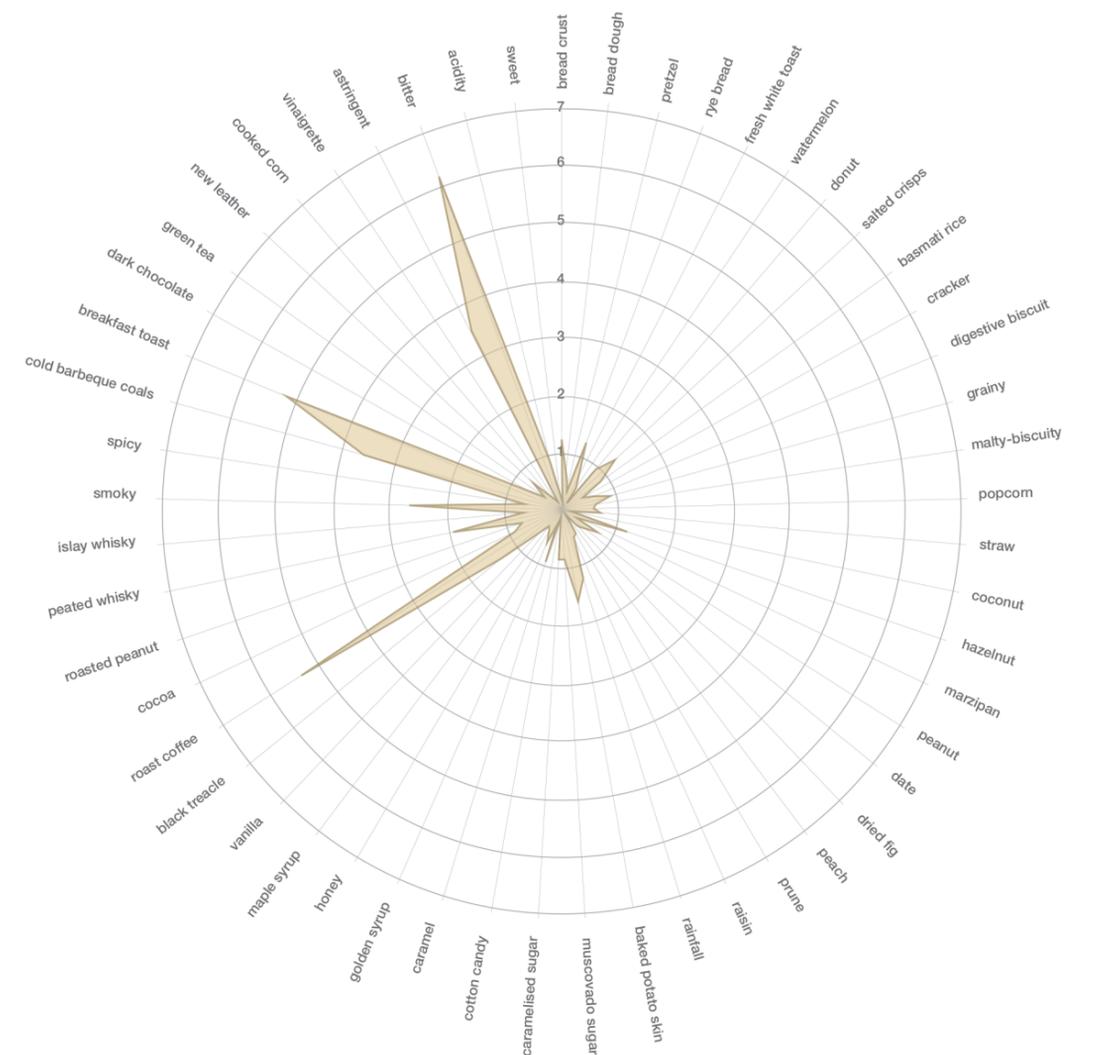
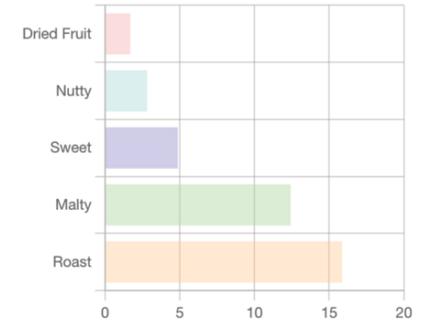
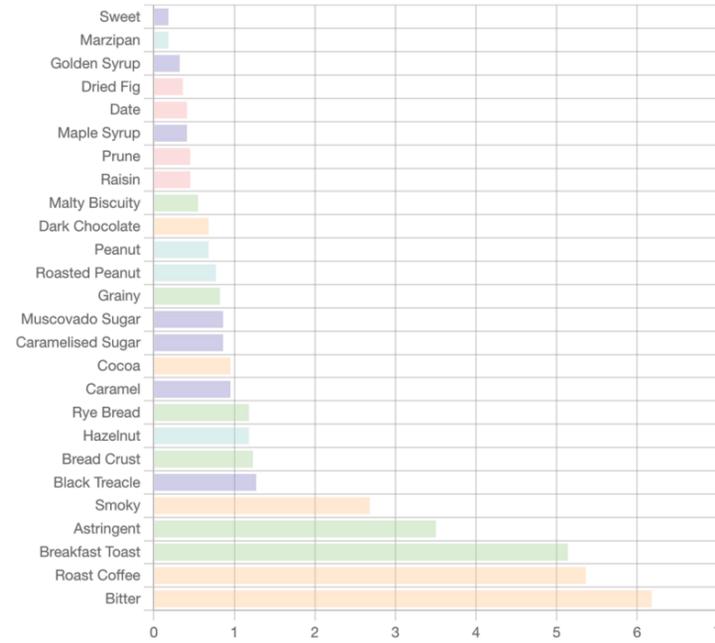


TASTING NOTES

Breakfast Toast
Roast Coffee
Cocoa
Leather
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0	72.0
COLOUR	400-600 °EBC	450-700 °EBC	200-300 °SRM

° LOVIBOND 148-222 °L



CHOCOLATE MALT

OVERVIEW

Our Chocolate Malt is a cornerstone of the dark beer brewer's toolkit. Intensely roasted to deliver a deep, rich colour, Chocolate Malt is characterised by its powerful, assertive character.

Expect a powerful and pronounced bitterness, combined with the bold intensity of sweet espresso coffee and a smoky character akin to peated whisky and smouldering embers. Hints of muscovado sugar and luxurious dark chocolate add complexity, while underlying notes of bread crust provide a satisfying foundation.

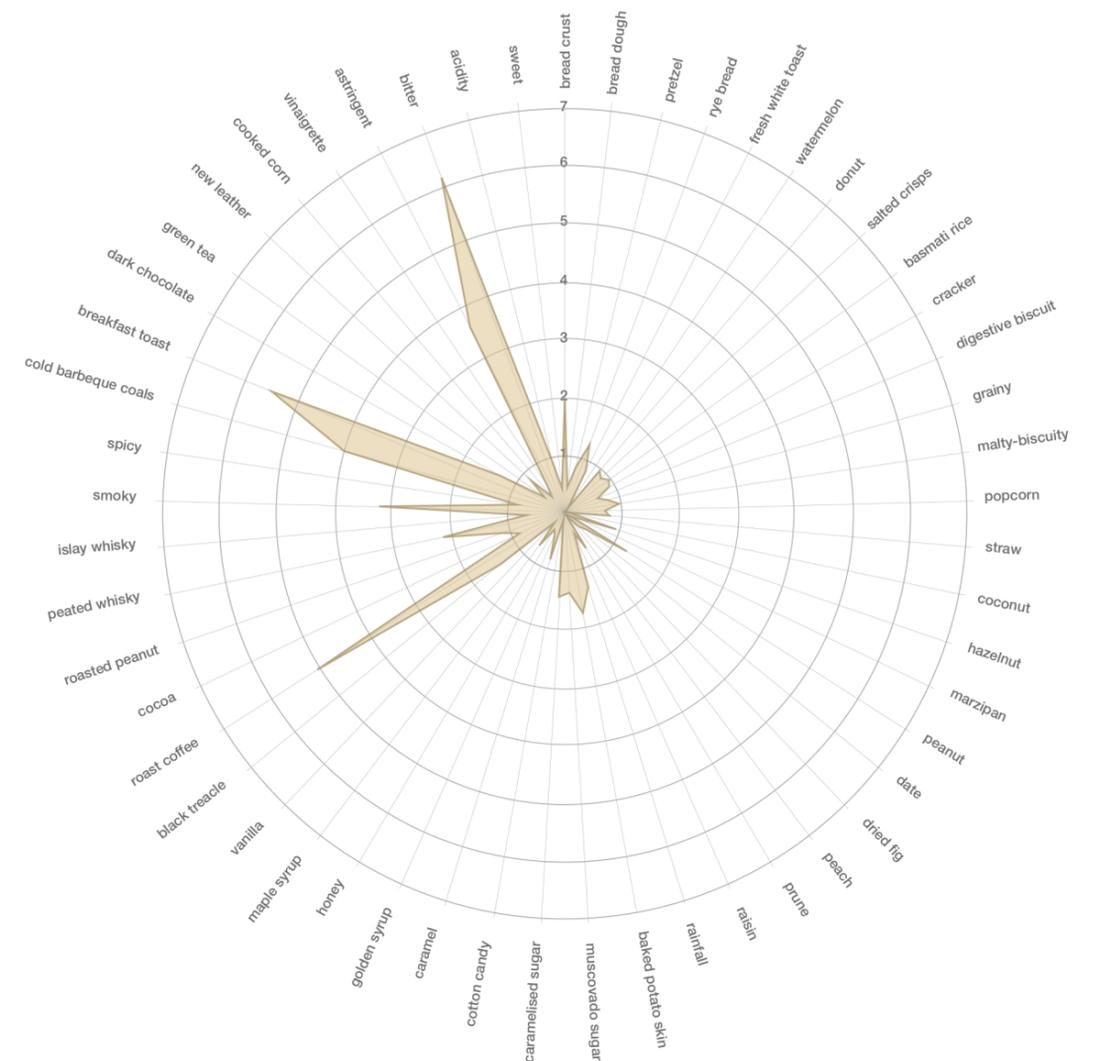
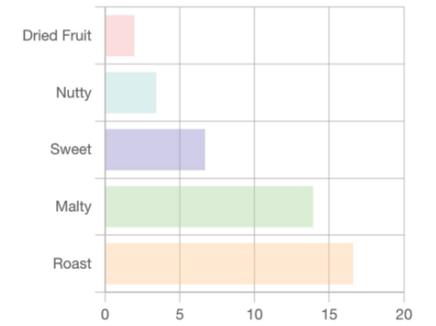
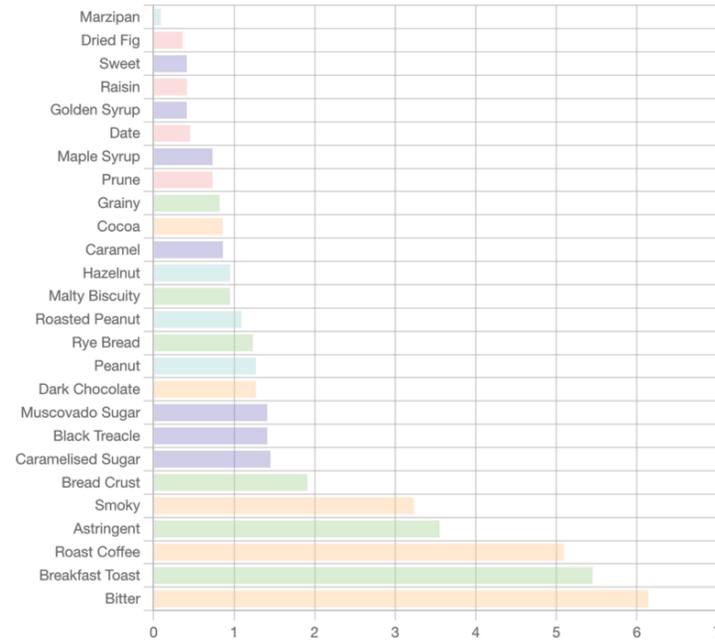


TASTING NOTES

Breakfast Toast
Coffee
Dark Chocolate
Barbecue Coals
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	900-1100 °EBC	1020-1250 °EBC	450-550 °SRM

° LOVIBOND 333-407 °L



BLACK MALT



OVERVIEW

A mainstay of classic dark beer styles, Black Malt has its origins in the 19th century. French & Jupps Black Malt is meticulously roasted to achieve maximum colour intensity, delivering a powerful, assertive character on the eye and palate.

Dominated by a wonderfully smooth bitterness and the intense aroma of strong espresso coffee, Black Malt offers a distinctive smoky character reminiscent of smouldering barbecue coals. While reduced sweetness compared to our Chocolate Malts is characteristic, the malt's backbone remains robust, with pronounced notes of breakfast toast, bread crust, and freshly baked rye bread. A stream of marzipan awakens a distant sweet and nutty complexity, lifting the overall profile.

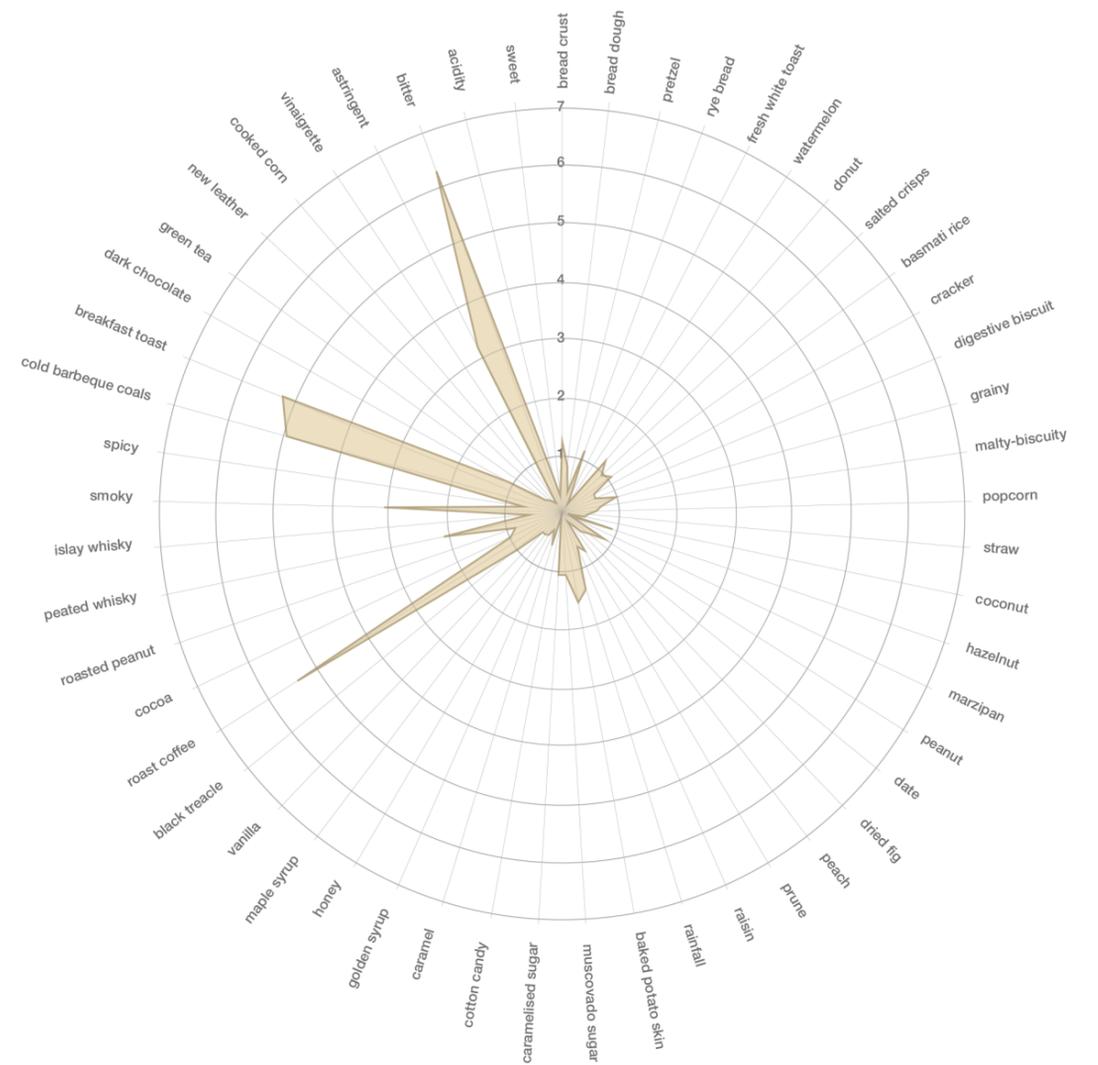
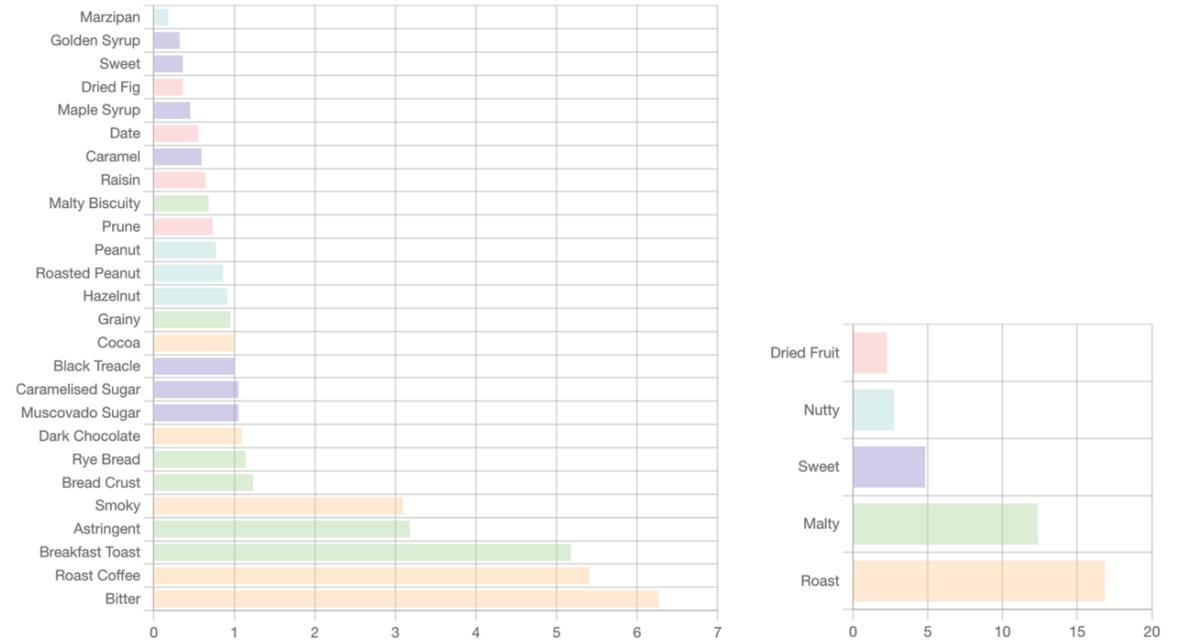


TASTING NOTES

Espresso Coffee
Breakfast Toast
Barbecue Coals
Dark Chocolate
Marzipan

	IOB	EBC	ASBC
MAX MOISTURE	3.5	3.5	3.5
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0	71.0
COLOUR	1200 Min °EBC	1350 Min °EBC	600 Min °SRM

° LOVIBOND 443 °L Min



ROASTED BARLEY

OVERVIEW

Crafted from locally grown winter barley, our Roasted Barley undergoes a rigorous roasting process without being steeped to achieve its deep, near-black colour and powerful, distinctive character that is the hallmark of classic dark beers. Versatile in application, use Roasted Barley to create a spectrum of hues, from deep red mahogany to jet black, depending on the inclusion rate. On the palate, an unrivalled roast intensity dominates, reminiscent of strong French espresso and smoky, barbecue coals. A robust bitterness, combined with the flavours of freshly cooked breakfast toast, underlies this assertive profile. Beneath this, subtle sweetness emerges, with notes of black treacle, caramelised sugar, and muscovado sugar. Deeper still, flavours of hazelnut, rich dark chocolate, and dried prunes, raisins and dates along with hints of maple syrup and rye bread, create a complex and satisfying finish.

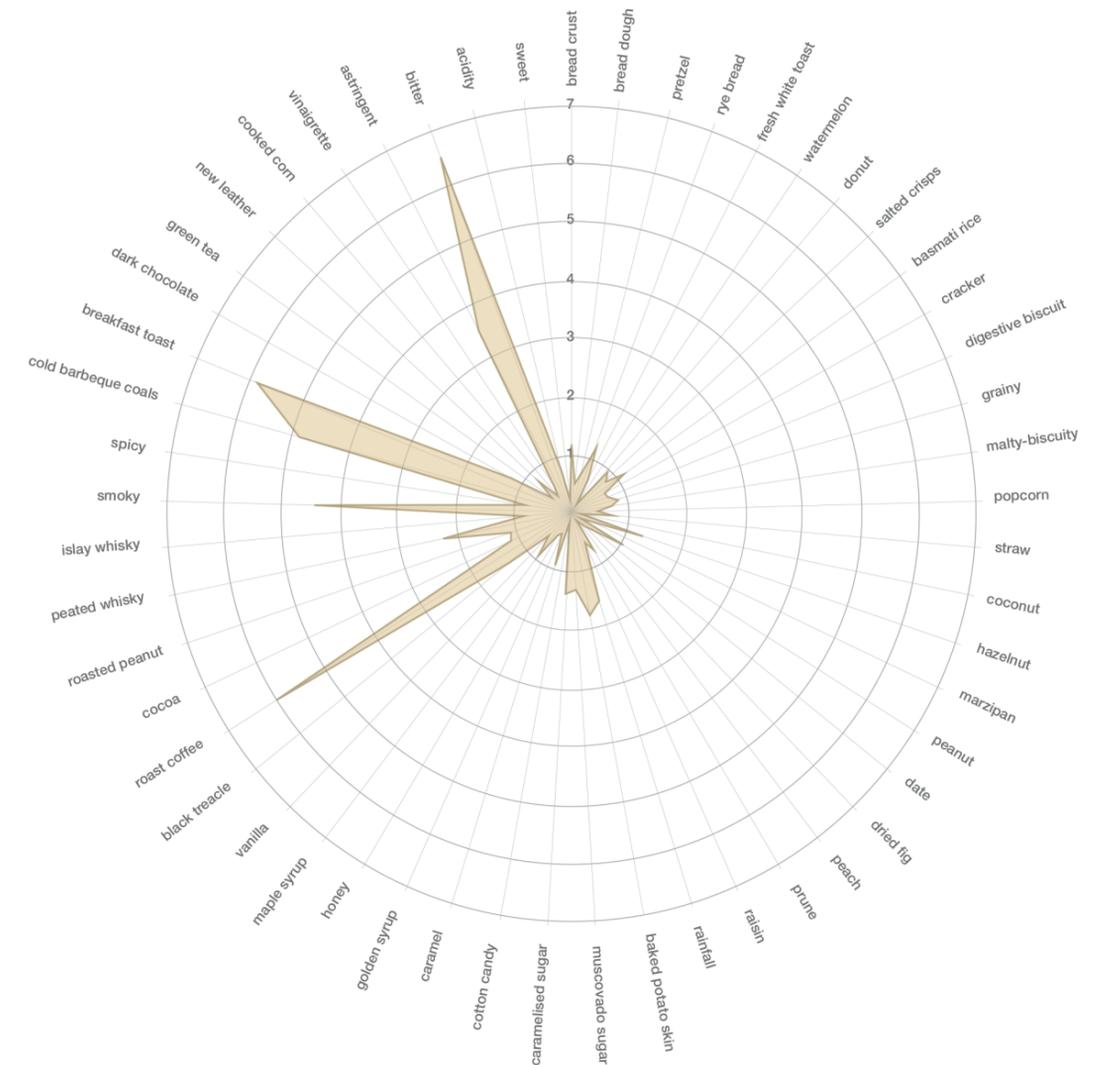
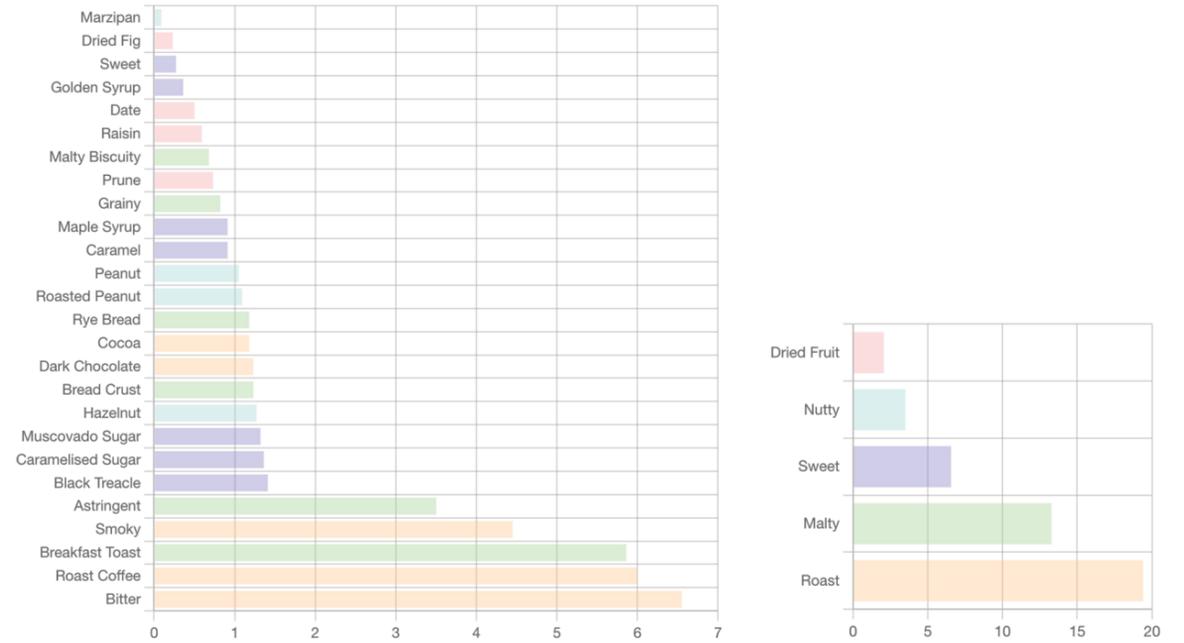


TASTING NOTES

Espresso Coffee
Breakfast Toast
Barbecue Coals
Maple Syrup
Hazelnut

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	260 °L/kg	69.0	69.0
COLOUR	1200 Min °EBC	1350 Min °EBC	600 Min °SRM

° LOVIBOND 443 °L Min



FRENCH & JUPPS MILLED MALT

To ensure our customers have access to the freshest ingredients possible, French & Jupps malts are roasted and milled to order.

We treat every order as a bespoke project, handcrafted to meet the exact specifications of our brewing partners. By milling to order without letting our milled malts sit in warehousing, we guarantee unparalleled freshness and aromatic integrity in every batch.

French & Jupps maintain a commitment to quality through a manual, small-batch production process. This approach, combined with a substantial reduction in our minimum order quantities, allows us to offer unprecedented flexibility to the independent brewing sector for the first time.

Small-Batch Milling: We ensure unparalleled quality by milling only what is required for your specific order. Each 25kg bag is then stitched with a unique batch number, providing full AUKM traceability.

Maximum Flexibility: To support smaller operations, we accept orders as small as one pallet layer of mixed varieties, giving you total control over your inventory.

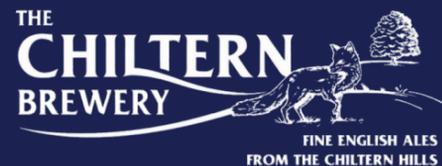
Fast Turnaround: We provide 7 working day lead times on orders, supported by 30 day payment terms to assist with brewery cash flow and planning.



Since switching to French & Jupps, we've been impressed by the exceptional quality and consistency their milled malt delivers. It has become essential to our beer's character, and they are quite simply a pleasure to work with.

Dave McGovern, Head Brewer

The Chiltern Brewery





French & Jupps
THE ROASTED MALT SPECIALISTS

Follow Us !



+44 (0)1920 870015 | www.frenchandjupps.com | info@frenchandjupps.co.uk

French & Jupps Ltd, Roydon Road, Stanstead Abbots, Herts, SG12 8HG

