



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode: **S279-21247025-01**
 Item: **Weyermann® CARAMUNICH® Type 2 Bag**
25kg/55lbs
 Item Number: **21247025**
 Date of Production: **06.10.2017**
 Best before: **06.04.2019**

Sample Type: F/F
 Analysis Number: 25977/2.2
 Date of Analysis: 06.10.2017
 Operator: laute
 Production site: Bamberg

Specification		Unit	Specification		Unit
Physical					
Malt Color	120.0	EBC	Moisture content	6.0	%
Malt Color	45.7	°L	Extract fine grind (as is)	69.2	%
			Extract dry basis	73.6	%

This products meets all valid food safety regulations in the European Union (including residue limits for mycotoxins).

Nitrosamines(NDMA): < 2.5 ppb (technical guideline).

The malt is free from insects, fungus, foreign bodies and pest damage: absence.

Total impurities: < 0.5%

Cadmium: not detectable

T2-Toxin: not detectable

All Weyermann® products are produced according to the current valid European food laws.

We produce all of our malts, malt extracts and roast malt beer according to the "German Purity Law".

We do not use any genetically modified raw materials, no ionisation and no irradiation.

All Analyses according EBC/MEBAK.

