



## Malt Analysis

### Weyermann® Specialty Malts

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## Batch Analysis

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Batchcode:	<b>S279-21248025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® CARAMUNICH® Type 3 Bag 25kg/55lbs</b>	Analysis Number:	25965/2.2
Item Number:	<b>21248025</b>	Date of Analysis:	06.10.2017
Date of Production:	<b>06.10.2017</b>	Operator:	laute
Best before:	<b>06.04.2019</b>	Production site:	Bamberg

Specification		Unit	Specification		Unit
<b>Physical</b>			Moisture content	6.2	%
Malt Color	150.0	EBC	Extract fine grind (as is)	70.9	%
Malt Color	57.0	°L	Extract dry basis	75.6	%

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.

