



## Malt Analysis

### Weyermann® Specialty Malts

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## Batch Analysis

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Batchcode:	<b>S310-21124025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® Acidulated Malt Bag 25kg/55lbs</b>	Analysis Number:	29124/3.2
		Date of Analysis:	06.11.2017
Item Number:	<b>21124025</b>	Operator:	malm
Date of Production:	<b>06.11.2017</b>	Production site:	Bamberg
Best before:	<b>06.05.2019</b>		

Specification		Unit	Specification		Unit
<b>Physical</b>			<b>Chemical</b>		
Malt Color	3.5	EBC	Wort pH	3.43	.
Malt Color	1.8	°L	Acid degree	48.7	.
Moisture content	6.7	%			

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.

