



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode:	S307-21376025-01	Sample Type:	F/F
Item:	Weyermann® CARAFA® Special Type 3 Bag 25kg/55lbs	Analysis Number:	28870/2.2
Item Number:	21376025	Date of Analysis:	03.11.2017
Date of Production:	03.11.2017	Operator:	malm
Best before:	03.05.2019	Production site:	Bamberg

Specification		Unit	Specification		Unit
Physical			Moisture content	3.3	%
Malt Color	1300.0	EBC	Extract fine grind (as is)	69.8	%
Malt Color	490.6	°L	Extract dry basis	72.2	%

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.

