



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode:	S303-22130025-01	Sample Type:	F/F
Item:	Weyermann® Wheat Malt pale Bag 25kg/55lbs	Analysis Number:	28560/2.2
		Date of Analysis:	30.10.2017
Item Number:	22130025	Operator:	malm
Date of Production:	30.10.2017	Production site:	Bamberg
Best before:	30.04.2019		

Specification		Unit	Specification		Unit
Physical			Chemical		
Malt Color	4.5	EBC	Wort pH	6.04	.
Malt Color	2.1	°L	Saccharification	18	min.
Viscosity calc. 8.6°P	1.98	mPas	Hartong Index VZ 45°C	34.2	%
Viscosity calc. 12°P	2.68	mPas	Total protein	11.9	%
Moisture content	4.4	%	Soluble Nitrogen dry base	780	mg/100g
Extract fine grind (as is)	80.1	%	Kolbach Index	41.0	%
Extract dry basis	83.8	%			

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.

