



## Malt Analysis

### Weyermann® Specialty Malts

Quality Department

Phone: +49 951 - 93 22 0 - 22

Fax: +49 951 - 9322 0 - 922

eMail: [QS@weyermann.de](mailto:QS@weyermann.de)



## Batch Analysis

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Batchcode: **S354-21242025-02**

Item: **Weyermann® CARAHELL® Bag 25kg/55lbs**

Sample Type: F/F

Analysis Number: 33935/2.2

Date of Analysis: 20.12.2017

Operator: doemel

Production site: Bamberg

Item Number: **21242025**

Date of Production: **20.12.2017**

Best before: **20.06.2019**

Specification		Unit	Specification		Unit
<b>Physical</b>			Moisture content	7.0	%
Malt Color	26.0	EBC	Extract fine grind (as is)	72.2	%
Malt Color	10.3	°L	Extract dry basis	77.6	%

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.

