



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode: **S345-21118025-01**
Item: **Weyermann® Munich Malt Type 1 Bag 25kg/55lbs**

Item Number: **21118025**
Date of Production: **11.12.2017**
Best before: **11.06.2019**

Sample Type: **F/F**
Analysis Number: **32913/2.2**
Date of Analysis: **11.12.2017**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Glassy Kernels</u>	1.4	%
Malt Color	16.0	EBC	<u>Chemical</u>		
Malt Color	6.5	°L	Wort pH	5.78	.
Viscosity calc. 8.6°P	1.55	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.86	mPas	Hartong Index VZ 45°C	36.6	%
Moisture content	4.2	%	Total protein	10.2	%
Extract fine grind (as is)	78.6	%	Soluble Nitrogen dry base	679	mg/100g
Extract dry basis	82.0	%	Kolbach Index	41.6	%
Friability	88.8	%			

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.

