



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode: **S341-21247025-01**
Item: **Weyermann® CARAMUNICH® Type 2 Bag**
25kg/55lbs
Item Number: **21247025**
Date of Production: **07.12.2017**
Best before: **07.06.2019**

Sample Type: **F/F**
Analysis Number: **32607/2.2**
Date of Analysis: **07.12.2017**
Operator: **doemel**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
Physical			Moisture content	5.9	%
Malt Color	120.0	EBC	Extract fine grind (as is)	71.2	%
Malt Color	45.7	°L	Extract dry basis	75.7	%

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.

