



## Malt Analysis

### Weyermann® Specialty Malts

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## Batch Analysis

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Batchcode: **T025-21247025-01**  
Item: **Weyermann® CARAMUNICH® Type 2 Bag**  
**25kg/55lbs**  
  
Item Number: **21247025**  
Date of Production: **25.01.2018**  
Best before: **25.07.2019**

Sample Type: **F/F**  
Analysis Number: **37508/2.2**  
Date of Analysis: **25.01.2018**  
Operator: **malm**  
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<b>Physical</b>			Moisture content	5.8	%
Malt Color	125.0	EBC	Extract fine grind (as is)	71.9	%
Malt Color	47.6	°L	Extract dry basis	76.3	%

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.

