



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode:	S299-21129025-01	Sample Type:	F/F
Item:	Weyermann® Brewing Malt Type Cologne Bag 25kg/55lbs	Analysis Number:	28265/2.2
Item Number:	21129025	Date of Analysis:	26.10.2017
Date of Production:	26.10.2017	Operator:	laute
Best before:	26.04.2019	Production site:	Bamberg

Specification		Unit	Specification		Unit
<u>Physical</u>			Glassy Kernels	1.4	%
Malt Color	7.5	EBC	<u>Chemical</u>		
Malt Color	3.3	°L	Wort pH	5.85	.
Viscosity calc. 8.6°P	1.54	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.85	mPas	Hartong Index VZ 45°C	37.2	%
Moisture content	4.2	%	Total protein	10.6	%
Extract fine grind (as is)	78.2	%	Soluble Nitrogen dry base	702	mg/100g
Extract dry basis	81.6	%	Kolbach Index	41.4	%
Friability	88.0	%			

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.

