



# Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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## Batch Analysis

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Batchcode:	<b>X185-33247025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® BSO Certified Organic (Bioland) CARAMUNICH® Bag 25kg/55lbs</b>	Analysis Number:	202930/2.1
Item Number:	<b>33247025</b>	Date of Analysis:	04.Jul.2022
Date of Production:	<b>04.Jul.2022</b>	Operator:	malm
Best before:	<b>04.Jan.2024</b>	Production site:	Bamberg

Specification		Unit	Specification		Unit
<b>Physical</b>					
Malt Color	120.0	EBC	Moisture content	6.0	%
Malt Color	45.7	°L	Extract fine grind (as is)	75.1	%
			Extract dry basis	79.9	%

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.

Please note that the CoA is system generated and valid without signature.

All Analyses according EBC/MEBAK.

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