



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **Y107-31124025-01**
 Item: **Weyermann® Certified Organic Acidulated Malt
 Bag 25kg/55lbs**
 Item Number: **31124025**
 Date of Production: **17.Apr.2023**
 Best before: **17.Oct.2024**

Sample Type: **F/F**
 Analysis Number: **227736/2.1**
 Date of Analysis: **17.Apr.2023**
 Operator: **schmitt**
 Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			Moisture content	5.2	%
Malt Color	7.5	EBC	<u>Chemical</u>		
Malt Color	3.3	°L	Wort pH	3.82	.

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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