WEYERMANN® SPECIALITY MALTS

PRODUCT SPECIFICATION

Product: Weyermann® Organic (Bioland) Roasted Malt Beer SINAMAR® **Crop: 2025**

Weyermann® Certified Organic (Bioland) Roasted Malt Beer SINAMAR® is produced entirely from Bioland CARAFA® roasted malt. Weyermann® Certified Organic (Bioland) Roasted Malt Beer SINAMAR® extract is brewed like beer and then vacuum-evaporated to concentrate it. It contributes dark color to the finished beer but next to no bitterness. Weyermann® Certified Organic (Bioland) Roasted Malt Beer SINAMAR® is packaged hot for sterility. It produces no turbidity and is highly pH-stable. Weyermann® Certified Organic (Bioland) Roasted Malt Beer SINAMAR® has no E-number. Use 14g (11.9 ml) of Weyermann® Certified Organic (Bioland) Roasted Malt Beer SINAMAR® All-Natural Liquid Malt Color to darken 1 hl of beer or wort by 1 EBC; or use 1.5 oz. (1.25 fl.oz.) to darken 1 bbl of beer or wort by 1°Lovibond.
SINAMAR® is a registered trademark of Heinz Weyermann® GmbH, Germany.

Raw Material: Certified organic malting quality barley (Bioland)

Source: Germany

Ingredients:
Water
Certified organic roasted barley malt (Bioland)
Organic (Bioland) hops
Yeast

Recommended Quantities:
Brewery
Food Industry as required

Usage: Black beer (Schwarzbier); Dark Lagers; all other beer types;

The following values are subject to harvest-specific variations. The analysis regulations are described in "Brew-Technical Analysis Methods-Raw Material" (MEBAK).
The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054.2	3242.7	Lovibond
Specific weight (ME)	1.13	1.28	kg/l
pH	3.6	4.9	
Viscosity		2000	m Pa s

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Shipping units:	5.9-kg, 11.8-kg, 25-kg plastic cans, 1180-kg container
Shelf life:	When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001 and certified HACCP-System. Our Heinz Weyermann® Roasted Malt Beer Brewery is also certified acc. FSSC 22000.

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters´Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius).
Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 and 915/2023.

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003 and 1830/2003 and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or Ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 2018/848. Weyermann® is certified by Kiwa BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

For more information	Mich. Weyermann® GmbH & Co. KG Brennerstraße 17-19, 96052 Bamberg