

Batch Analysis

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Eva Braunreuter

Batchcode: **A095-21123125-01**

Weyermann® Melanoidin Malt Bag 25kg Analysis Number: 40020245

Operator:

crushed, brewery quality

Item Number: 21123125 Date of Analysis: Apr 4, 2024

Date of

Item:

Production: Apr 4, 2024

Best before: Oct 4, 2025 Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)	Unit
Malt Color	70,0	EBC		
Malt Color	26,8	°L		
Moisture content	4,1	%		
Extract fine grind (as is)	73,7	%		
Extract dry basis	76,9	%		

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.

Quality Department

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All Analyses according EBC/MEBAK.

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