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### Product and Declaration

#### Product Description

Caramel malt is made with brewing wheat.  
In the manufacturing process, germinating barley is sugared and caramelized in drum roasters.

#### Additives, Carriers, Auxiliary Materials

None

#### Commodity product name according to LMKV (German Food Labelling Regulation):

Malt (barley)

#### Custom tariff number:

1107 2000

### Test Parameters

#### Sensory Observations:

Appearance/Colour:	ocher brown
Odour:	aromatic, no false or alien smell
Flavour:	distinctive caramel flavour

#### Chemical-Physical Analysis Data

Parameter	Method	Min	Max	Unit
Moisture	Mebak	-	7,0	%
EBC Extract		75,0	-	% dm
Colour		40	60	EBC
Protein		-	13,5	%

#### Phytopharmaceuticals/Heavy Metals / Mycotoxins


EU-VO 396/2005 of 23/02/2005, as amended.  
EU-VO 1881/2006 (Contaminants Act) of 19/12/06, as amended.

#### GMO

The product does not contain genetically modified organisms, which are subject to the labelling regulations pursuant to EU Directive 1829/2003 and 1830/2003.

#### Allergens

The product contains gluten. No other allergen content subject to labelling regulations is contained.

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The raw materials used comply with current German food law.  
The storage of the raw materials as well as their processing is conducted with appropriate care and in accordance with the hygienic standards and quality control required by the authorities.

<b>Storage and transport conditions</b>
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Storage and transport conditions	dry storage
Keeps for a minimum of:	24 months

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