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### Product and Declaration

#### **Product Description**

Sour Malt is made with malting barley. It contains natural, derived from beer wort, lactic acid.

#### **Additives, Carriers, Auxiliary Materials**

Lactic acid

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

Sour malt

#### **Custom tariff number:**

1107 1099

### Test Parameters

#### **Sensory Observations:**

Appearance/Colour:	light brown
Odour:	aromatic, no false or alien smell
Flavour:	fruity and sour

#### **Chemical-Physical Analysis Data**

Parameter	Method	Min	Max	Unit
Moisture	Mebak	-	10,0	%
Colour		2,5	12	EBC
Acid value		40	-	ml
pH		3,40	4,50	-

#### **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 are 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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