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Product and Declaration

Product Description

Made of spring barley. Smoke gives this malt its distinctive flavor.

Additives, Carriers, Auxiliary Materials

None

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

Smoked malt

Custom tariff number:

1107 2000

Test Parameters

Sensory Observations:

Appearance/Colour:	light brown
Odour:	smokey
Flavour:	malty-sweet with vanilla and honey notes

Chemical-Physical Analysis Data

Parameter	Method	Min	Max	Unit
Moisture	Mebak	-	5	%
EBC Extract		77	-	% dm
Colour		3	8	EBC
Protein		10	13	%
Kolbach Index		36	45	%
Friability		75	-	%
Glassily kernels		-	3	%

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.

Storage and transport conditions

Storage and transport conditions	dry storage
Keeps for a minimum of:	24 months

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