

Product specification

Product und Declaration

Article Description

Wheat malt, standard

Product Description

Malted and kiln-dried wheat. Pure and free of impurities, contains no additions of any kind.

Additives, Carriers, Auxilliary Materials

None

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

Wheat malt

Custom tariff number:

1107 1019

Test Parameters

Sensory Indicators:

Appearance/Colour: outside: red and brown; inside: whitish

Odour: malty, slightly mealy

Flavour: malt like, slightly mealy

Chemical-physical analysis information

Parameter	Method	Min	Max	Unit
Moisture	Mebak	4,0	6,0	%
EBC Extract		81,0	-	% dm
Wort colour		3,0	5,5	EBC
Boiled wort colour		4,0	6,5	EBC
Protein		11,0	13,5	%
Viscosity		-	1,95	mPas
pH		5,75	6,20	-
Saccharification time		-	20	min
Sort. >2,5mm		88	-	%
Sort. <2,2mm		-	2,0	%

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Phytopharmaceuticals/Heavy Metals/Mycotoxins

EU-VO396/2005 of 23/02/2005, as amended.

EU-VO1881/2006 (Contaminants Act) of 19/12/06, as amended.

GVO

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, which is subject to EU labelling regulations.

Nutrition values

The values indicated are subject to the usual fluctuations of agricultural products.

Parameter	Average per 100g	Unit
Energy	1509	KJoule
	357	Kcal
Fat	2,7	g
- thereof saturated fatty acids	0,5	g
Carbohydrates	67	g
- thereof sugar	4,4	g
Salt	0,01	g
Fibers	12	g
Protein	12	g

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: cool, dry, dark storage

Keeps for a minimum of: 24 Month

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