 <p>CEREALIEN BISCHHEIM <i>Qualität aus Getreide</i></p>	Product specification	Valid until 01.10.19
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Product and Declaration

Product Description

Malted and kiln-dried brewing barley.

Additives, Carriers, Auxiliary Materials

None

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

Barley malt

Custom tariff number:

1107 1099

Test Parameters

Sensory Observations:

Appearance/Colour:	outside: light brown, inside: light beige
Odour:	malt like, slightly mealy
Flavour:	malt like, slightly mealy

Chemical-Physical Analysis Data

Parameter	Method	Min	Max	Unit
Moisture	Mebak	-	5,0	%
EBC Extract		79,0	-	% dm
Colour		7,0	10,0	EBC
Boiled Wort Colour		9,0	14,0	EBC
Protein		9,0	12,0	%
Kolbach Index		36,0	45,0	%
Viscosity		-	1,63	mPas
pH		5,60	6,10	-
Friability		75,0	-	%
Sieving Test 2,8 + 2,5mm		90,0	-	%
Sieving Test <2,2mm		-	1,0	%


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.

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Allergens

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

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.

Storage and transport conditions

Storage and transport conditions
Keeps for a minimum of:

dry storage
24 months

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