



**WEYERMANN® SPECIALTY
MALTING COMPANY**

Andreas Richter—Quality Manager
 Brennerstraße 17-19 D-96052 Bamberg, Germany
 phone: +49-951-93-22-0-22 fax: +49-951- 93220 - 922
 andreas.richter@weyermann.de www.weyermann.de



P r o d u c t S p e c i f i c a t i o n

Product:	Weyermann® Spelt Malt		HARVEST 2010
<p>Weyermann® Spelt Malt is produced from quality spelt (<i>Triticum spelta</i>). Our malts are produced according to the strict „German Purity Law“. We don't use any genetically manipulated materials.</p>			
Usage	Brewery	Up to 100%	Bakery
	<ul style="list-style-type: none"> • Special beers 		As needed
Date of analysis	<p>The following parameters may vary depending on the harvest season. Analysis method used: Book I / 4.2 : „Brautechnische Analysenmethoden“ (MEBAK)</p>		
Parameter	MIN	MAX	Unit
Moisture content		6.0	%
Extract (dry basis),	80.0		%
Wort color in EBC	3	7	EBC
Wort color in Lovibond	1.7	3.2	Lovibond
Protein	11.0	17.0	%
Packaging	25 kg bag. 50kg bag. (bags also on pallets). BigBag. bulk		
Best before date	Under dry storage conditions this product has a shelf life of 18 months.		
HACCP - Program	<p>With our continually updated Quality-Management - System (DIN ISO 9001 : 2000) and the HACCP Program (Hazard Analysing of Critical Control Points) we guarantee that all of our products meet all required government food- and health regulations.</p> <p>The following substances are below the max. government allowable amounts: Pesticides , Herbicides, Mycotoxins, Nitrosamines</p> <p>All analyses are done by independent certified laboratories.</p>		
valid from: 2010-October-01	authorized: Andreas Richter (Quality manager)		