

# **Barley Malt Munich 15**

#### **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: lightly yellow			
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		12,0	18,0	EBC
Protein		9,0	12,0	%
Kolbach Index		37,0	45,0	%
Viscosity		-	1,60	mPas
рН		5,50	6,00	-
Friability		76,0	-	%
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

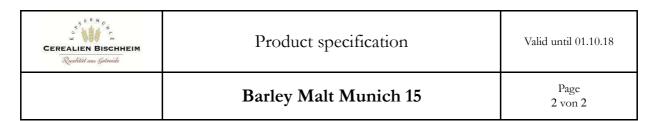
## <u>GMO</u>

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 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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