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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: 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		23,0	28,0	EBC
Protein		9,0	12,0	%
Kolbach Index		37,0	45,0	%
Viscosity		-	1,60	mPas
pH		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

#### 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 is conducted with appropriate care and in accordance with the hygienic standards and quality control required by the authorities.

<b>Storage and transport conditions</b>
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Storage and transport conditions	dry storage
Keeps for a minimum of:	24 months

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