CEREALIEN BISCHHEIM Qualität aus Gebreide	Product specification	Valid until 01.10.2018 Rev. 2
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Product and Declaration

Product Description

This roasted malt is made from malted barley and is enzymatically inactive. It is pure and free from contaminants, including any type of intermixture.

Additives, carriers, Auxiliary Materials

None

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

Malt (barley)

Customs tariff number: 1107 2000

Test Parameters

Sensory Indicators

Appearance/Colour: dark brown

Odour: aromatic, no false or alien smell

Flavour: bunted, bitter, roasted

Chemical-physical analysis information

Parameter	Method	Value		Unit
		min.	max.	
Humidity	Mebak	-	5,0	0/0
Raw protein		9,5	12,5	0/0
EBC Extract		65,0	-	% dm
Color		900	1100	EBC

Phytopharmaceuticals/Heavy Metals / Mycotoxins

EU-VO396/2005 of 23/02/2005, as amended EU-VO1881/2006 (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.

<u>Allergens</u>

The product contains gluten. No other allergen content, which is subject to EU labelling regulations.

CEREALIEN BISCHHEIM Rualität aus Getreide	Product specification	Valid until 01.10.2018 Rev. 2
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The raw materials used are in accordance with the current valid version of German Foodstuffs Legislation.

The storage of raw materials and the manufacturing is done with the necessary care and by applying the necessary hygiene and quality control.

Storage and transport conditions

Storage and transport conditions: dark, cool and dry storage Keeps for a minimum of: 24 months

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