



**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



Microbiological Specification

MALT EXTRACT BAVARIAN DUNKEL

Microorganisms	MAX	Unit
Total bacteria count	500	in 10g
Lactic acid bacteria	n.d.	in 10g
Yeast	10	in 10g
Fermentable yeast	n.d.	in 10g
Osmophil yeast	n.d.	in 10g
Mould	10	in 10g
E.coli / coliforms	n.d.	In 10g
	<i>n.d.: non detectable</i>	
Shelf life	18 months (under cool storage conditions (2–8°C; 35–45°F) storage conditions)	

NOTES:

- We do not use genetically modified raw materials in any of our malts and extracts.
- All our malts and extracts meet the strict requirements of the German Beer Purity Law.
- All our processes are certified in accordance with DIN-ISO 9001-2000.
- All our malts and extracts are made in accordance with the requirements of all applicable government food- and health regulations, including HACCP (Hazard Analyses of Critical Control Points).
- All our malts and extracts have less than the maximum allowable amounts of trace elements from pesticides, herbicides, mycotoxins, and nitrosamines. CARAFA SPECIAL® contain no nitrofen or hormones (MPA). All analyses are carried out by independent, certified laboratories, according to "Brautechnische Analysenmethoden" (Methods of Brew-Technical Analyses), MEBAK Book I-4.1./2.6. All specifications are subject to change based on harvest season. Specifications last updated on October 1, 2010.
- SINAMAR® is a registered trademark of the Weyermann® Specialty Malting Company.