



**WEYERMANN® SPECIALTY
MALTING COMPANY**

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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

Weyermann® Spelt Malt is produced from quality spelt (*Triticum spelta*).
Our malts are produced according to the strict „German Purity Law“.
We don't use any genetically manipulated materials.

Usage

Brewery Up to 100%

- Special beers

Bakery

As needed

Date
analysis

of The following parameters may vary depending on the harvest season.
Analysis method used: Book I / 4.2 : „Brautechnische Analysenmethoden“ (MEBAK)

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 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.
The following substances are below the max. government allowable amounts:
Pesticides , Herbicides, Mycotoxins, Nitrosamines
All analyses are done by independent certified laboratories.

valid from: 2010-October-01

authorized: Andreas Richter (Quality manager)