

Usage

WEYERMANN SPECIALTY MALTING COMPANY

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Bakery

Product Specification

Product: Organic CARAHELL® HARVEST 2007

 $\operatorname{\it Carahell}^{\circledR}$ is produced from malted $\operatorname{\it German}$ two-row barley from certified organic barley.

Weyermann CARAHELL® consists of golden brown kernels, with a very aromatic smell. Our malts are produced according to the strict "German Purity Law". We don't use any genetically manipulated materials.

Brewery 5 - 30 %

Usage	Brewery 5	- 30 %		Bakery					
	• Hefe-Weizer	1		As needed					
	 Pale Ale 								
	 Festival Beer 	r							
	 Nourishing B 	eer							
Mai-Bock									
	Schankbier								
	Light Beer								
	Reduced Alcohol Beer								
	Non-Alcoholic Beer								
Date of	f The following parameters may vary depending on the harvest season.								
analysis	Analysis method used: Book I / 4.2 : "Brautechnische Analysenmethoden" (MEBAK)								
Parameter		MIN	MAX	Unit					
Moisture content			9.0	%					
Extract (dry basis),		74.0		%					
Wort color in EBC		20	30	EBC					
Wort color in Lovibond		8.1	11.8	Lovibond					
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 12 month.							
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: 2007-October-01		authorized: Andreas Richter (Quality manager)							