

WEYERMANN® SPECIALITY MALTS

A Family Tradition of Quality and Competence since 1879 ... Day after Day!



The Weyermann® Bag - Features and Opening Instructions

To preserve the stability and freshness of a perfectly kilned, caramelized, or roasted batch of Weyermann® Malt, we package all our products exclusively in our customized Weyermann® "aroma-sealed" bags. These are tear-resistant, one-way, double-layer bags made from woven fabric with a sturdy, waterproof polyethylene inner lining. They are sewn tightly shut and always shipped with the Weyermann® quality guarantee.



To open a Weyermann® bag quickly and efficiently, do not cut into it!

Proceed as follows:



1. To open, turn the bag to the side with Weyermann® logo facing you. Then cut off the weft yarn on the left.



2. Pull the **white** thread out of the **red** loop



3. Then pull gently on the **white** thread until the entire seam is unraveled and the bag is fully open

Key Features of Our Weyermann® Bags:

- All bags are folded at the top and sealed with double-sewn tamper-proof seams
- Clearly marked place of origin: Bamberg, Germany
- All Weyermann® bags carry a weight indication along the side
- Each bag is marked with the malt variety inside, which remains visible even after opening
- Our bags contain 25 kilograms (55 lbs.) of malt for easy handling
- Each bag is identified by a D2-type bar code representing a unique lot number
- The malt variety inside, the use-before date, as well as the packaging date and time "to the very second" are clearly printed along the side of each bag