WEYERMANN® SPECIALTY MALTS

# PRODUCT SPECIFICATION

**Product: Weyermann® CARARYE®** **Crop: 2023**

Made from the finest malting quality rye. Due to the special caramelization process, an intense and complex aroma profile is created within this malt.
Sensory: intense aroma of bread, coffee, dark chocolate and dried fruit. Creates a velvety-soft mouthfeel.
Enzyme activity: none
CARARYE® is a registered trademark of Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.

**Raw Material:** Malting quality rye

**Source:** Germany

**Ingredients:** Rye
Water

**Recommended Quantities:**

| | | |
|---|---|---|
| Brewery | up to [%] (larger charges may be required): | 15 |
| Food Industry | as required | |

**Usage:** American-Style India Pale Ale; Rye Lagers; Multigrain Beers; Stout;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods".
The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

| Parameter: | Minimum: | Maximum: | Unit: |
|---|---|---|---|
| Moisture content | | 6.5 | % |
| Extract (dry substance) | 74 | | % |
| Color (EBC) | 150 | 200 | EBC |
| Color (Lovibond) | 57 | 75.9 | Lovibond |

**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

# PRODUCT SPECIFICATION

**Product: Weyermann® CARARYE®** **Crop: 2023**

Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001:2015 and HACCP-System acc. Rev. 4/2003. Our Heinz Weyermann® Roasted Malt Beer Brewery is also certified acc. FSSC 22000/5.

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters´Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius).
Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 and 915/2023.

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003 and 1830/2003 and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or Ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

| | |
|---|---|
| **For more information** | Mich. Weyermann® GmbH & Co. KG<br>Brennerstraße 17-19, 96052 Bamberg |