WEYERMANN® SPECIALITY MALTS

PRODUCT SPECIFICATION

Product: Weyermann® Organic (Bioland) Roasted Malt Extract (Bio and RME) **Crop: 2026**

Weyermann® Certified Organic (Bioland) RME is produced entirely from Weyermann® Certified Organic (Bioland) CARAFA® roasted malt. The Weyermann® Certified Organic (Bioland) RME is vacuum-evaporated to concentrate it. Weyermann® Certified Organic (Bioland) RME is packaged hot for sterility. It produces no turbidity and is highly pH-stable. Weyermann® Certified Organic (Bioland) RME has no E-number. Weyermann® Certified Organic (Bioland) RME is very suitable for coloring of all kinds of food such as bread, pastry, drinks, spirits and pharmaceutical products.

Raw Material: Certified organic malting quality barley (Bioland)

Source: Germany

Ingredients: Water
Certified organic roasted barley malt (Bioland)

Recommended Quantities: Food Industry as required

Usage: bread; biscuit; snacks; pizza; pasta; ice cream; soft drinks; spices; meat and products; fish and products; canned foo; sauces;

The following values are subject to harvest-specific variations. The analysis regulations are described in "Brew-Technical Analysis Methods-Raw Material" (MEBAK).
The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054.2	3242.7	Lovibond
Specific weight (ME)	1.13	1.28	kg/l
pH	3.6	4.9	
Viscosity		2000	m Pa s

Shipping units: 11.8-kg, 25-kg plastic cans, 1180-kg container

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.

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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 and certified HACCP-System. Our Heinz Weyermann® Roasted Malt Beer Brewery and Malt Flour Mill are also certified acc. FSSC 22000.

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.

Allergen information is provided in accordance with the requirements of Regulation (EU) No. 1169/2011 (LMIV).

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".

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) No. 2018/848. Weyermann® is certified by Kiwa BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

For more information	Mich. Weyermann® GmbH & Co. KG Brennerstraße 17-19, 96052 Bamberg