

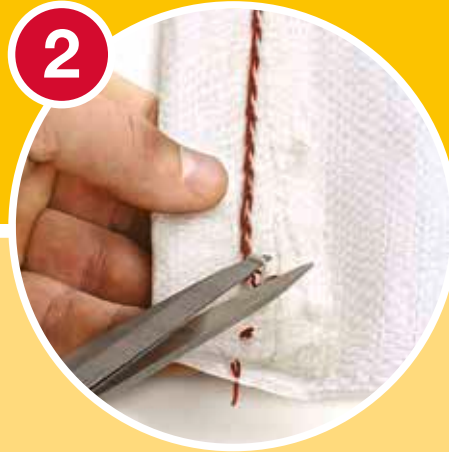


To open a **WEYERMANN®** bag quickly and efficiently, do not cut into it!

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.

**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.



**Key Features of Our WEYERMANN® Bags:**

All bags are folded at the top and sealed with double-sewn tamper-proof seams.

Our bags contain 25 kilograms (55 lbs.) of malt for easy handling.

Clearly marked place of origin: Bamberg, Germany.

Each bag is identified by a D2-type bar code representing a unique lot number. This allows for quick and comprehensive traceability as well as download of lab analysis data for each bag.

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.



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.