

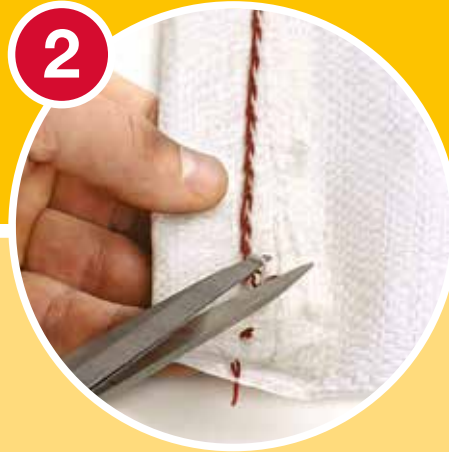


To open a **WEYERMANN®** bag quickly and efficiently,  
do not cut into it!

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.

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. This allows for quick and comprehensive traceability as well as download of lab analysis data for each bag.

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.