



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 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® Malt Bags

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

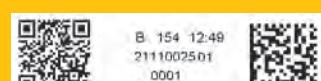


Our bags contain 25 kilograms (55 lbs.) of malt for easy handling.

Clearly marked place of origin: Bamberg, Germany.

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.



Each bag receives an individual LOT number, encoded in a QR code – simply scan for analysis and traceability.

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.