



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Bioland CARAMUNICH®**

**Crop: 2016**

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Produced from quality spring barley from certified organic cultivation (BIOLAND). Golden-brown, slightly aromatic kernels. Contributes dark-amber to deep-coppery color to finished beer. Adds mouthfeel as well as rich malt accent to brew. Flavor: intense caramel aroma; notes of biscuit

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**Raw Material:** Certified organic spring barley (Bioland)

**Raw Material Source:** Germany

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**Ingredients:** Bioland barley  
Water

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**Recommended Brewery** up to [%] (larger charges may be required): 10

**Quantities:** Food Industry as required

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**Beer Style:** Dark Beer; Festbiere; October Beer; Nourishing Beer; Light Beer; Bock Beer; Lager;

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The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

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Parameter:	Minimum:	Maximum:	Unit:
Moisture content		6.5	%
Extract (dry substance)	73		%
Color	110	130	EBC

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**Shipping units:** 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-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.

All of our products and packaging meet the requirements of DIN EN ISO 9001:2008 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.



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## **P r o d u c t   S p e c i f i c a t i o n**

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All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 834/2007; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

Bamberg, 2016-09-27

Andreas Richter (Quality Manager)