



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® SINAMAR® All-Natural Liquid Malt Color**

**Crop: 2016**

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Weyermann® SINAMAR® All-Natural Liquid Malt Color is produced entirely from de-husked CARAFA® SPECIAL roasted malt. Weyermann® SINAMAR® extract is brewed like beer and then vacuum-evaporated to concentrate it. It contributes dark color to the finished beer but next to no bitterness. Weyermann® SINAMAR® is packaged hot for sterility. It produces no turbidity and is highly pH-stable. Weyermann® SINAMAR® has no E-number. Use 14g (11.9 ml) of Weyermann® SINAMAR® All-Natural Liquid Malt Color to darken 1 hl of beer or wort by 1 EBC; or use 1.5 oz. (1.25 fl.oz.) to darken 1 bbl of beer or wort by 1°Lovibond.

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**Raw Material:** Spring barley

**Raw Material Source:** Germany

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**Ingredients:** Water  
Roasted barley malt  
Hops  
Yeast

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**Recommended Brewery**

**Quantities:** Food Industry as required

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**Beer Style:** Black beer (Schwarzbier); Dark Lagers; all other beer types;

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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:
Extract		53	GG%/BRIX°
Specific weight	1.13	1.28	g/ml
Color	8100	8600	EBC
Color	3040	3200	Lovibond
pH	3.6	4.9	
Viscosity		1000	m Pa s

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**Shipping units:** 5, 10-liter plastic cans; 1000-liter container

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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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**Shelf life:** When stored in a dry place within a temperature range of 2°C to 8°C (35 °F - 45 °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.

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).

Bamberg, 2016-09-27

Andreas Richter (Quality Manager)