

Durst Malz Postfach 1330 76603 Bruchsal
Company

P.A.B. S.r.l
Via V. Menazzi Moretti n. 4 int. 4

I-33037 Pasian di Prato (Udine)

Italien

Quality Agreements Munich malt

Name	Unit	Minimum	Maximum
Moisture content:	%		4,0
Extract dry basis:	%	80,0	
Extract fine grind (as is):	%	75,0	
Wort Colour:	EBC	20,0	25,0
Screening above 2,5mm:	%	90,0	
dust, husk and broken grains:	%		1,0
Viscosity (8,6% wort):	mPas		1,650
Protein:	%		12,0
Soluble Nitrogen dry base:	g/100g	0,600	0,800
Soluble Protein:	%	3,8	5,0
Kolbach Index:	%	38,0	48,0
Friability:	%	75,0	
Glassy Kernels (WUG):	%		3,5
Partly unmodified Grains (PUG):	%		10,0

Approved by Kretschmer, Dr. Hermann on the 19.05.22

Additional Agreements on Quality:

Maltina barley variety 100% Avalon

DURST MALZ Heinrich Durst Malzfabriken GmbH & Co. KG

Verwaltung
Markgrafenstr. 41-43
76646 Bruchsal
Postfach 13 30, 76603 Bruchsal
Telefon 07251/5060
Telefax 07251/50611

Betrieb Heildelshelm
Betrieb Gernsheim
Betrieb Castrop-Rauxel



info@durst-malz.com

Geschäftsführer:
Christophe Passelende
Vincent Graille

<http://www.durst-malz.com>

USt-IdNr. DE 143073413

Amtsgericht Mannheim
HRA 230529

Finanzamt Bruchsal
Steuernr.: 3004028509



Certificate of Conformity

**Durst Malz hereby certifies
that our supplied malt conforms to the following
requested criteria:**

(applies to summer- and winter-barley and wheat)

1. The malt supplied by us does not contain any ingredients which contain or consist of GMOs or are produced from GMOs which are subject to a labeling requirement pursuant to Art. Regulation (EC) No 1829/2003 and No 1830/2003.
2. Our malt does not contain added allergenic substances. (Gluten is a natural ingredient of barley- and wheat-malt [VO (EU) Nr. 1169/2011]).
3. Mixture of other grains and foreign substances should be less than 3%.
4. Gibberellic acid is not used for barley/wheat malt production.
5. Barley/wheat malt are made from 100% European origin raw materials.
6. Contaminants, residual agrochemical and mycotoxin level of all malt conforms to the European maximum residual limit.
7. Compliance with food hygiene, HACCP-System is in place.
8. The malt supplied by us contains sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l expressed as SO₂.

DURST MALZ QS - GEPRÜFT Datum: 07. NOV. 2022 Unterschrift: <i>Kretschmer</i>	Durst Malz MarkgrafenstraÙe 41 – 43 D 76646 Bruchsal Germany
---	---