

DURST MALZ

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 Pilsen malt

Name	Unit	Minimum	Maximum
Moisture content:	%		4,5
Extract dry basis:	%	81,0	
Extract fine grind (as is):	%	75,0	
Extract Difference:	%	1,0	2,5
Saccharification:	min.		15
Wort Colour:	EBC	2,5	3,3
Boiled Wort Colour:	EBC	4,7	6,3
Screening above 2,5mm:	%	90,0	
Screening below 2.2mm:	%		1,0
dust, husk and broken grains:	%		1,0
Wort pH:		5,70	6,00
Viscosity (8,6% wort):	mPas		1,600
Protein:	%	9,5	11,5
Soluble Nitrogen dry base:	g/100g	0,600	0,750
Soluble Protein:	%	3,7	4,6
Kolbach Index:	%	39,0	43,0
Friability:	%	80,0	
Glassy Kernels (WUG):	%		2,5
Partly unmodified Grains (PUG):	%		5,0
NDMA:	ppb		2,5

Approved by Kretschmer, Dr. Hermann on the 10.05.22

Additional Agreements on Quality:

Maltina barlev varietv 100% Avalon

DURST MALZ Heinrich Durst Malzfabriken GmbH & Co. KG

Verwaltung
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Betrieb Heildelsheim
Betrieb Gemshelm
Betrieb Castrop-Rauxel

ISO 9001
OHSAS 18001
BUREAU VERITAS
Certification
N° FR012483-2



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Geschäftsführer:
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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.

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