


<p>F-09-R51-02-Ryemalt-E</p> <p>Stand: 04.11-2020</p> <p>Seite 1 von 2</p>	<h1>Produktspezifikation</h1> <h2>Ryemalt</h2>	
----------------------------------------------------------------------------	------------------------------------------------	-------------------------------------------------------------------------------------

Art.-Nr.: 3610, 3615 organic

Quality: malted rye, enzymatic activity, produced from two-row-spring-barley by malting. (steeping, germination, drying)

Sensory Parameters:

Taste:	light malty
Odour:	light malty
Colour:	3 - 8 EBC

**Productfeatures:**

Analysis:

Water %	< 6
Extract fine grist (dry basis) %	> 81,0
Protein (dry basis)	9,5 - 11,00
Glassy kernels %	< 3,0
Skinned barley %.	< 1

Packaging: Bags with PE Inliner, 25 kg und 50 kg, BigBag, in bulk

Number of bag per palett: 30 bags/ 40 bags

kg per Palette: 750/ 1.000

Storage: store in a dry place, bags carefully closed, in room temperature  
Minimum durability: nine months

Zolltarif-Nr.: 1107 1099

F-09-R51-02-Ryemalt-E Stand: 04.11-2020 Seite 2 von 2	<h1>Produktspezifikation</h1> <h2>Ryemalt</h2>	
-------------------------------------------------------------	------------------------------------------------	-------------------------------------------------------------------------------------

Allergene:

Ingredients	included in the product		used on the same production line		used in the same factory		Contents
	Yes	No	Yes	No	Yes	No	
Eggs and derivatives		X		X		X	
Soy and derivatives		X		X		X	
Peanuts		X		X		X	
Milk and derivatives		X		X		X	
Fish and derivatives		X		X		X	
crustaceans		X		X		X	
cereals with gluten	X		X		X		cereals with gluten
Sesamseeds and derivatives		X		X		X	
sulphur dioxide and sulphites in concentrations > 10 mg/kg		X		X		X	
Edible nuts		X		X		X	
Celery and derivatives		X		X		X	
Mustard and derivatives		X		X		X	
Lupine and derivatives		X		X		X	
Molluscs and derivatives		X		X		X	

Our malt and maltproducts do not contain GMOs or GMO products in accordance with the regulations on genetically modified food and feed (EG) Nr. 1829/2003 and (EG) Nr. 1830/2003 of the 22th of September 2003. Organic products according to the conditions of EG-Öko-Verordnung 834/2007.

Our products are not treated by ionizing radiotreatment

Our products do not contain additives and flavours

Our products and packing materials are according to the valid at present rules of european and german foodlaw

Values according to natural tolerances.

Mälzerei Gebr. Steinbach GmbH  
 Geschäftsführer:  
 Jörg Gewalt, Christine Gewalt  
 Registergericht Fürth, HRB 3835  
 USt-IdentNr.: DE 132499569  
 DE-ÖKO-060

Rote Str. 15, 90513 Zirndorf  
 Telefon 0911/607005  
 Telefax 0911/6001861  
 Email: info@steinbach-malz.de  
 Internet: www.steinbach-malz.de

Sparkasse Erlangen: IBAN: DE91 7635 0000 0024 0074 12  
 BIC: BYLADEM1ERH  
 Raiffeisenbank Erlangen: IBAN: DE52 7636 0033 0000 0204 78  
 BIC: GENODEF1ER1  
 HypoVereinsbank Erlangen: IBAN: DE93 7632 0072 0003 1401 80  
 BIC: HYVEDEMM417