



## Technical Data Sheet

# CANADA MALTING MUNICH MALT

### TYPICAL ANALYSIS<sup>+</sup>

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.
8.0 – 13.0	4.2	12.0	81

<sup>+</sup> Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.

### STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 2 years from date of manufacture

### CERTIFICATIONS AVAILABLE

- Produced at a HACCP certified facility
- Kosher

### PRODUCT CHARACTERISTICS

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3<sup>rd</sup> party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials
- Product of Canada

### ALLERGENS

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

### WARNING

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information



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Product  
Munich Malt

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