



Technical Data Sheet

CANADA MALTING MUNICH MALT

TYPICAL ANALYSIS⁺

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

⁺ 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 (*Hordeum Vulgare*)
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- The cereal grains have been produced by sprouting, followed by hot air drying and a screening step to remove the rootlets. After this process, the grains are no longer viable for growth.
- Product is ready to use
- This product is intended for further processing in the brewing, distilling and food industries
- Free of Genetically Modified materials
- Product of Canada

ALLERGENS

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance



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- 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