

Schatzi product specification

Product description	<p>Bavarian wheat-type unfiltered, hybrid-fermented beer.</p> <p>The extract obtained from the mashed malt is boiled after fermentation, then hopped and fermented. The chilled beer is enriched with CO2 when filling. The product is unfiltered and not heat treated.</p> <p>The production was carried out in accordance with the guidelines of the Hungarian Food Code No. 2-702.</p>					
Ingredients	<p>filtered water, barley malt (EU), hops, brewer's yeast, nutrients</p>					
Sensory properties	appearance	hazy, light colour, average foam resistance				
	texture	banana, clove, moderately bitter				
	aroma	wheat, citrus notes				
Physical properties, characteristics	ABV: 5,5 %	PLATO: 12,6 Késztermék szín(EBC): 05-50 IBU: 11				
Chemical properties	<p>In accordance with Regulation (EC) No 396/2005</p>					
Microbiological properties	<p>4/1998. (XI. 11.) EüM, Annex 4, point 18:</p> <table border="0"> <tr> <td>Max. limit</td> <td>Max. limit</td> </tr> <tr> <td>Coliform 0 cfu/1 cm3</td> <td>Pseudomonas aureginosa 0 cfu/1 cm3</td> </tr> </table>		Max. limit	Max. limit	Coliform 0 cfu/1 cm3	Pseudomonas aureginosa 0 cfu/1 cm3
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Coliform 0 cfu/1 cm3	Pseudomonas aureginosa 0 cfu/1 cm3					
Contaminants	<p>In accordance with Regulation (EC) No 1881/2006: heavy metals and Ochratoxin A max. 3 µg / kg or Aflatoxins max. 4 µg / kg</p>					
GMO	<p>The product is GMO-free in accordance with Regulation (EC) No 1829/2003.</p>					
Allergen status	<p>Contains gluten (1). The product is made from malt.</p>					
Packaging, marking	<p>In accordance with Regulation (EU) No 1169/2011</p> <p>The product is packaged in food grade bottles / cans / barrels in accordance with regulations 10/2011/ EC and 1935/2004 / EC. Packaging units: cans (330 ml), KEG (30 liter)</p>					
Shelflife	<p>12 months; marked on the label above the barcode</p>					
Storage, transport	<p>in a cool place protected from sunlight. The transport vehicle is checked and clean.</p>					

