

Discover

LME SINAMAR®

Invented in 1906 & used as a colouring agent for beers and malt beverages.

All -Natural Liquid Malt Extract

Colour code: 8100-8600 EBC

PH: 3.6-4.9

WHY CHOOSE LME SINAMAR®

Over Industrial Caramel colour?

- 100% Natural ingredients - made from malt and has no additives
- Produced according to the **German Purity Law** (Reinheitsgebot)
- No e-numbers - complies with **clean-label** requirements
- Lower dosage of **LME SINAMAR®** vs **Industrial Caramel Colour**
- Allows flexible dosing in the brewhouse or directly in the fermenter
- **Enhances flavor** - adds subtle roasted malt notes, unlike caramel colour which is flavor - neutral.

SINAMAR® is a registered trademark of Heinz Weyermann® GmbH, Bamberg, Germany



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