



BESTMALZ

FOR THE BEST BEER

Product Specification

BEST Chit Malt

Crop: 2021

BEST Chit Malt is used as a speciality among the functional malts either temporarily or continuously in the mashing process. The slightly dissolved barley malt contains a lot of high-molecular protein compared to a pilsner malt. It is therefore suitable for compensating for very highly dissolved malts and for improving foam. The malt has a particularly large number of so-called inherent starter enzymes. These improve the substance conversion in the starch and thus increase the yield. BEST Chit Malt does not affect the color of the beer.

Flavor: effervescence

The below mentioned figures are subject to harvest-specific variations. All analysis are performed by independent, certified laboratories according to MEBAK „Brew-Technical Analysis Methods“.

Parameter	Minimum	Maximum	Unit
Moisture content		4.9	%
Extract (dry substance)	50.0		%
Protein, dry basis		12.0	%
Kolbach index		34.0	%
Wort color	2.0 / 1.2	3.0/ 1.6	EBC / L

Raw material: Spring barley
Raw material source: Germany
Ingredients: Barley, water
Recommended: Brewery, food industry
For breweries: Up to 15%
For all beers to optimize foam stability

For food industry: As requested

Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life: Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

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Note:

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

BESTMALZ products are being tested regularly for N-Nitrosodimethylamine (NDMA). The nitrosamine content of BESTMALZ products is below allowable thresholds.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

Further properties:

- Parameters:
 - o Plant impurities / foreign grain : max. 1 %
 - o Foreign matter (metal / glass) : absence
 - o No plant particles : max. 0,1 %
- Mycotoxins:
 - o Aflatoxin B1 : max. 2 µg / kg
 - o Aflatoxin B1+B2+G1+G2 : max. 4 µg / kg
 - o Ochratoxin : max. 3 µg / kg
 - o Zearalenone : max. 100 µg / kg
 - o Deoxynivalenol (DON) : max. 750 µg / kg
- Heavy metals:
 - o Lead : max. 0,2 mg / kg
 - o Cadmium : max. 0,1 mg / kg
- The product is ionization and radiation free

Heidelberg, December 2021



Dirk Schneider
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