



# BESTMALZ

FOR THE BEST BEER

## Product Specification

**BEST Chocolate**

**Crop: 2019**

Produced from quality spring barley. Using our unique process BESTMALZ uses carefully selected grains before malting them. BEST Chocolate is produced from green or kiln-dried malt in a gentle roasting process, which reduces astringency and bitterness. Dosages up to 10% are possible without any bitter pyrazine flavor. The color of the foam will not be affected but foam stability will be improved.

Flavor: Bitter chocolate, cappuccino

The following values 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		4.5	%
Extract (dry substance)	75.0		%
Wort color	800 / 300	1,000 / 380	EBC* / L*

\* deviation +/- 10%

<b>Raw Material:</b>	Spring barley
<b>Raw Material Source:</b>	Germany
<b>Ingredients:</b>	Barley, Water
<b>Recommended:</b>	Brewery, Food Industry
<b>For Brewery:</b>	Up to 10%
<b>For Food Industry:</b>	For all darker beer styles like Alt, brown ale, dark ale, stout and bock beer As required
<b>Shipping Units:</b>	25-kg/55-lb bag, 40-kg/88-lb bag, BigBag, bulk
<b>Shelf life:</b>	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 tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 369/2005.

BEST malts are tested regularly for N-Nitrosodimethylamine (NDMA). The nitrosamine content of BEST malts is below allowable thresholds.

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

All of BEST malts comply with the German Beer Purity Law (Reinheitsgebot).

All of BEST malts 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

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Dirk Schneider  
Head of Quality Management