



Product Specification

BEST Caramel® Pils

Crop: 2021

BEST Caramel® Pils is the lightest of all BEST Caramel® malts and is therefore particularly suitable for providing beers with more full-bodiedness without intensifying their color. Sensorically, the use of BEST Caramel® Pils leads to a sweet taste component in the beer reminiscent of honey, as the sugar-like caramel compounds contained can no longer be fermented by the yeast. The product can also lead to an improvement in foam retention and longer flavor stability.

Flavor: Honey, fig

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		4.5	%
Extract (dry substance)	75.0		%
Protein, dry basis		12.0	%
Wort color	3.0 / 1.6	7.0 / 3.1	EBC / L
Wort pH	5.0	5.8	

Raw material: Spring barley
Raw material source: Germany
Ingredients: Barley, water
Recommended: Brewery, food industry
For breweries: Up to 50%
 For all caramel beers, Pilsner, light beers, lager, Kölsch, reduced-alcohol beer, beer specialties
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.

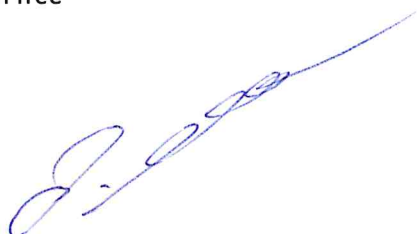
All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

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
Head of Quality Management