

## Product Specification

**BEST Caramel Munich II**

**Crop: 2015**

Produced from quality spring barley. BESTMALZ uses carefully selected grains before malting them. BEST Caramel Munich II is produced by using a unique germination and roasting technique. Very 'caramely' adding deep color. Stability of foam and taste of beer can be increased. In addition, it enhances the full-bodied character of the beer with intensive nut flavors.

Flavor: Roasted almonds, nut, nougat

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		5,5	%
Extract (dry substance)	75		%
Protein, dry basis		12	%
Wort color	110 / 42	130 / 49	EBC / L
Wort pH	5,4	6,1	

<b>Raw Material:</b>	Spring barley
<b>Raw Material Source:</b>	Germany, France
<b>Ingredients:</b>	Barley, Water
<b>Recommended:</b>	Brewery, Food Industry
<b>For Brewery:</b>	Up to 50%
	For lager, Märzen, wheat beer, dark beer, bock beer and many more
<b>For Food Industry:</b>	As required
<b>Shipping Units:</b>	25-kg/55-lb bag, 50-kg/110-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 9001:2008 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 %
- Microbiology:
  - o Total plate count at 30° C (86 °F): max. 50 000 UFC / g
  - o Mould : max. 5 000 UFC / g
  - o E. Coli : max. 50 UFC / g
  - o Microorganisms sulfite reductors at 46° C (114,8 °F): max. 50 UFC / g
  - o Staphylococcus coagulasa positive at 37° C (98,6 °F) : max. 10 UFC / g
  - o Salmonella : absence / 25 g
- Mycotoxins:
  - o Aflatoxin B1 : max. 5 µg / kg
  - o Aflatoxin B1+B2+G1+G2 : max. 10 µg / kg
  - o Ochratoxin : max. 3 µg / kg
  - o Zearalenone : max. 300 µg / kg
  - o Deoxynivalenol (DON) : max. 1250 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 2015



Head of Quality Management