

## Product Specification

**BEST Munich Dark**

**Crop: 2015**

Produced from quality spring barley, BEST Munich Dark is the dark version of BEST Munich. Using our unique process, BESTMALZ uses carefully selected grains before malting them. Similar to BEST Munich the color is even more intensified, the malt aroma is strengthened. Good process ability and good solubility. Flavor: Typical malty taste, fresh slices of bread

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	%
Extract (dry substance)	80		%
Fine-coarse difference (EBC)		2,5	%
Viscosity (8,6%)		1,6	mPas
Protein, dry basis	9	12	%
Soluble nitrogen	650	800	mg/100g
Kolbach index		47	%
Wort color	21 / 8,4	35 / 13,7	EBC / L
Wort pH	5,6	6,1	
Grading > 2,5 mm	90		%

<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 100%
	Basic malt for all darker beer styles like Alt, brown ale, dark ale, wheat, stout, dark lager, amber and bock beer
<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.

Our BEST malts are tested regularly for N-Nitrosodimethylamine (NDMA) and nitrosamine content of our 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 cultivation of the barley up to the delivery of malt.

### **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

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Head of Quality Management