

Product Specification

BEST Munich

Crop: 2015

Produced from quality spring barley and produced using a special malting process designed to bring out certain desirable qualities, such as high solubility. Therefore BEST Munich intensifies the color of the beer. Flavor: 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) | 80,5 | | % |
| Fine-coarse difference (EBC) | | 2,5 | % |
| Viscosity (8,6%) | | 1,6 | mPas |
| Friability | 76 | | % |
| Glassiness | | 3 | % |
| Protein, dry basis | 9 | 12 | % |
| Soluble nitrogen | 650 | 800 | mg/100g |
| Kolbach index | 36 | 47 | % |
| Wort color | 11 / 4,6 | 20 / 8,0 | EBC / L |
| Wort pH | 5,6 | 6,1 | |
| Grading > 2,5 mm | 90 | | % |

| | |
|-----------------------------|---|
| Raw Material: | Spring barley |
| Raw Material Source: | Germany, France |
| Ingredients: | Barley, Water |
| Recommended: | Brewery, Food Industry |
| For Brewery: | Up to 100% |
| | Ale, Alt, bock beer, strong beer, Stout, wheat beer |
| For Food Industry: | As required |
| 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 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 %
- 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, May 2016



Head of Quality Management