



## Product Specification

**BEST Acidulated Malt**

**Crop: 2017**

BEST Acidulated Malt is produced from quality barley in accordance with the purity guidelines of the German Reinheitsgebot. BEST Acidulated Malt reduces the pH of the mash. This results in improved enzyme activity of the mash, greater yield and flavor stability as well as a lighter color and a balanced aroma in the finished beer. It is also an interesting alternative for breweries that have no mash acidification.

Flavor: Gooseberry, Ribes, Lemon, Grapefruit

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		8.0	%
Extract fine grind, dry basis	76.0		%
Protein, dry basis		12.0	%
Wort color	3.0 / 1.6	8.0 / 2.7	EBC / L
Wort pH	3.5	4.5	
Acidity	40	50	%

<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 5% All beer styles (optimization of the pH value)
<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 %
- 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, September 2017

Head of Quality Management