



Product Specification

BEST Black Malt eXtra - 1400

Crop: 2017

BEST Black Malt eXtra, produced from quality barley, is the extra dark version of BEST Black Malt. BEST Black Malt eXtra (roasted malt) is produced from green or kiln-dried malt which is roasted using a smooth and gentle technology. The malt is adding coffee-brown to black color, a coffee/ espresso-like bouquet, dark chocolate and dark beer aroma. BEST Black Malt eXtra also adds body and mouthfeel to finished beer without introducing to many harsh flavors. BEST Black Malt eXtra also can be used for color beers. Flavor: Notes of espresso, coffee, cocoa and dark chocolate.

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		6,5	%
Extract fine grind, dry basis	65.0		%
Wort Color		1,400 / 529	EBC* / L*

* deviation +/- 10%

Raw Material:	Barley
Raw Material Source:	Germany
Ingredients:	Barley, Water
Recommended:	Brewery, Food Industry
For brewery:	Up to 5% Dark Beer, Bock Beer, Stout, "Altbier", Dark Lagers, Porter
For Food Industry:	As required
Shipping Units:	25-kg/55-lb bag, 40-kg/88-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 2018



Head of Quality Management