Product Specification

BEST Caramel® Munich II
Crop: 2017

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“.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Minimum</th>
<th>Maximum</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture content</td>
<td>4.5</td>
<td></td>
<td>%</td>
</tr>
<tr>
<td>Extract (dry substance)</td>
<td>75.0</td>
<td></td>
<td>%</td>
</tr>
<tr>
<td>Protein, dry basis</td>
<td>12.0</td>
<td></td>
<td>%</td>
</tr>
<tr>
<td>Wort color</td>
<td>110 / 42</td>
<td>130 / 49</td>
<td>EBC / L</td>
</tr>
<tr>
<td>Wort pH</td>
<td>5.0</td>
<td>5.8</td>
<td></td>
</tr>
</tbody>
</table>

Raw Material: Spring barley
Raw Material Source: Germany
Ingredients: Barley, Water
Recommended: Brewery, Food Industry
For Brewery: Up to 50%
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:**
  - Plant impurities / foreign grain: max. 1 %
  - Foreign matter (metal / glass): absence
  - No plant particles: max. 0,1 %
- **Mycotoxins:**
  - Aflatoxin B1: max. 2 µg / kg
  - Aflatoxin B1+B2+G1+G2: max. 4 µg / kg
  - Ochratoxin: max. 3 µg / kg
  - Zearalenone: max. 100 µg / kg
  - Deoxynivalenol (DON): max. 750 µg / kg
- **Heavy metals:**
  - Lead: max. 0,2 mg / kg
  - Cadmium: max. 0,1 mg / kg
- The product is ionization and radiation free

Heidelberg, September 2017

Head of Quality Management