



Product Specification

BEST Smoked

Crop: 2017

Produced from quality spring barley. BEST Smoked gives beer a typical smoky flavor similar to that in smoked ham. The quantity used will influence the intensity of the beech wood or whisky flavor. This malt can not only be used for beer also for distillate production. It has high enzymatic activity and good process ability.

Flavor: Wood smoke, campfire, ham

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		5.5	%
Extract (dry substance)	77.0		%
Fine-coarse difference (EBC)		2.5	%
Protein, dry basis	9.5	13.0	%
Wort color	3.0 / 1.6	8.0 / 3.5	EBC / L
Wort pH	5.6	6.1	
Diastatic Power	250		WK

Raw Material:	Spring barley
Raw Material Source:	Germany
Ingredients:	Barley, Water
Recommended:	Brewery, Food Industry, Distillery
For Brewery:	Up to 100% Bock beer, distillates (whisky), dark beer, export, smoke beer, wheat beer
Use 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, September 2017

Head of Quality Management