



Product Specification

BEST Vienna

Crop: 2017

Produced from quality spring barley. Selected malting barley is used to produce the malt and it is created according to a special malting process. BEST Vienna leads to golden color and outstanding foam.

Furthermore enzymatic activity is high.

Flavor: Flowers, typical malty taste

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		4,9	%
Extract (dry substance)	80,5		%
Fine-coarse difference (EBC)		2	%
Viscosity (8,6%)		1,6	mPas
Friability	81,0		%
Glassiness		2,5	%
Soluble nitrogen	650	800	mg/100g
Protein, dry basis		12,0	%
Kolbach index	37,0	45,0	%
Wort color	8,0 / 3,5	10,0 / 4,2	EBC / L
Wort pH	5,6	6,1	
Grading > 2,5 mm	90,0		%
Diastatic Power	250,0		WK
β-Glucan (65° C)		350,0	

Raw Material:	Spring barley
Raw Material Source:	Germany
Ingredients:	Barley, Water
Recommended:	Brewery, Food Industry
For Brewery:	Up to 100% As base malt for color and aromatic beers, Vienna, amber lager, golden ale and porter
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