



Product Specification

BEST Wheat Malt Dark

Crop: 2018

Produced from quality wheat, BEST Wheat Malt Dark is a dark version of BEST Wheat Malt. Using our unique process, BESTMALZ uses carefully selected grains before malting them. BEST Wheat Malt Dark emphasizes the effervescent freshness and the typical top-fermented flavor of wheat beer. In addition this malt has good solubility and process ability.

Flavor: Fresh, Fruity, Sparkling

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)	82.0		%
Fine-coarse difference (EBC)		2.5	%
Viscosity (8,6%)		1.95	mPas
Protein, dry basis		14.0	%
Soluble nitrogen	680	850	mg/100g
Kolbach index	37.0	47.0	%
Wort color	16 / 6.5	20 / 8.0	EBC / L
Wort pH	5.6	6.1	
Grading < 2,2mm		2.0	%
Diastatic Power	250		WK

Raw Material: Wheat
Raw Material Source: Germany
Ingredients: Wheat, Water
Recommended: Brewery, Food Industry
For Brewery: Up to 60%
All kind of dark wheat beers or other top- fermented beer-styles
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, August 2018

Head of Quality Management