

## **Product Specification**

BEST Biscuit Crop: 2019

BEST Biscuit Malt lends the beer an intense and sweet malty aroma which reminds of freshly baked bread and biscuits. It combines distinct roasted aromas and a comparatively light color. Giving a golden hue to the beer it suits perfect for many beer styles, giving the little "extra" to them.

Flavor: bread, biscuit

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		4.5	%
Extract (dry substance)	75.0		%
Protein, dry basis		12.5	%
Wort color	45.0/17.4	55.0/21.2	EBC / L

Raw Material:

Spring barley

Raw Material Source:

Germany

Ingredients:

Barley, Water

Recommended:

Brewery, Food Industry

For Brewery:

Up to 100%

For premium pilsner, lager, Märzen, ale, Kölsch, light beers

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 <u>VO</u> (EG) 165/2010 and 369/2005.

BEST malts are tested regularly for <u>N-Nitrosodimethylamine (NDMA)</u>. The nitrosamine content of BEST malts is below allowable thresholds.

All of BEST products are in compliance with <u>VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001</u> and <u>50/2000</u>, 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 <u>DIN EN ISO 9001:2015</u> and <u>HACCP</u> (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

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Dirk Schneider

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