



Product Specification

BEST Caramel® Munich III

Crop: 2019

Produced from quality spring barley. BESTMALZ® uses carefully selected grains before malting them. BEST Caramel® Munich III (crystal malt) is produced by using a unique germination and roasting technique. This malt intensifies the beer color and malty aroma of dark caramels and dried fruits. Stability of foam and taste of beer can be increased.

Flavor: Toast, marzipan, roasted almonds, nut

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		12.0	%
Wort color	131 / 50	200 / 76	EBC / L
Wort pH	5.0	5.8	

Raw Material:	Spring barley
Raw Material Source:	Germany
Ingredients:	Barley, Water
Recommended:	Brewery, Food Industry
For Brewery:	Up to 40%
	For lager, Märzen, wheat beer, dark beer, bock beer and others
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.

Product Specification

BEST Caramel® Munich III

Crop: 2019

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 9001:2015 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, January 2020

Dirk Schneider
Head of Quality Management

