



Product Specification

BEST Caramel® Munich I

Crop: 2022

BEST Caramel® Munich I is the lightest caramel malt in the BEST Caramel® Munich line. The malt aroma changes with increasing color depth of the products noticeably from caramel-sweetish towards nutty and reminiscent of almonds as well as slightly toasted bread crust. With the BEST Caramel® Munich line, rich and dark colors can be produced in the beer even with low proportions in the grain bill. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. This facilitates the brewing process and contributes to a pleasant aroma profile of the resulting beers.

Flavor: Almond, dates

The below mentioned figures 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	81 / 31	100 / 38	EBC / L
Wort pH	5.0	5.8	

Raw material: Spring barley
Raw material source: Germany
Ingredients: Barley, water
Recommended: Brewery, food industry
For breweries: Up to 50%
 Alt, Märzen, wheat beer, dark beer, bock and more
For food industry: As requested

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 being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

BESTMALZ products are being tested regularly for N-Nitrosodimethylamine (NDMA). The nitrosamine content of BESTMALZ products is below allowable thresholds.

All BESTMALZ 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 BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products 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. 0,05 mg / kg
- The product is ionization and radiation free

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Dirk Schneider

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