



## Product Specification

**BEST Caramel® Munich III**

**Crop: 2022**

BEST Caramel® Munich III is the darkest caramel malt from the BEST Caramel® Munich line. With this malt, even with low proportions on the grain bill, it is possible to brew strong dark beers and all types of dark specialty beers where value is placed on a full, round taste reminiscent of bread crust. The pleasantly toasty aroma components stand out clearly depending on the grain bill proportion. 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: roasted almonds, roasted bread

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	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 breweries:** Up to 40%  
 For lager, Märzen, wheat beer, dark beer, bock beer and others  
**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

Heidelberg, September 2022



Dirk Schneider  
Head of Quality Management