



## Product Specification

**BEST Melanoidin Light**

**Crop: 2022**

Compared to BEST Melanoidin Light, BEST Melanoidin contains significantly more dextrins as well as aroma- and color-producing melanoidin compounds formed in a more intensive malting process. The malt is thus an excellent basis for particularly strong, dry-full-bodied and dark to chestnut-red beers. The fruity aromas, which are reminiscent of dried fruit, are also more pronounced than in BEST Melanoidin Light.

Flavor: Blackberry, plum, malt

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		4.9	%
Extract (dry substance)	75.0		%
Protein, dry basis		12.0	%
Wort color	40 / 16	60 / 23	EBC / L
Wort pH	5.0	5.8	
Grading > 2.5 mm	90.0		%

<b>Raw material:</b>	Spring barley
<b>Raw material source:</b>	Germany
<b>Ingredients:</b>	Barley, water
<b>Recommended:</b>	Brewery, food industry
<b>For breweries:</b>	Up to 70%
	Dark beer, stout, bock beer, amber beer, Alt, Scottish and Irish red ales
<b>For food industry:</b>	As requested
<b>Shipping units:</b>	25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk
<b>Shelf life:</b>	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



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