



## Product Specification

**BEST Black Malt eXtra - 1400**

**Crop: 2019**

BEST Black Malt eXtra, produced from quality barley, is the extra dark version of BEST Black Malt. BEST Black Malt eXtra (roasted malt) is produced from green or kiln-dried malt which is roasted using a smooth and gentle technology. The malt is adding coffee-brown to black color, a coffee/ espresso-like bouquet, dark chocolate and dark beer aroma. BEST Black Malt eXtra also adds body and mouthfeel to finished beer without introducing to many harsh flavors. BEST Black Malt eXtra also can be used for color beers. Flavor: Notes of espresso, coffee, cocoa and dark chocolate.

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              |         | 6,5         | %         |
| Extract fine grind, dry basis | 65.0    |             | %         |
| Wort Color                    |         | 1,400 / 529 | EBC* / L* |

\* deviation +/- 10%

|                      |   |
|----------------------|---|
| Raw Material:        | Barley  |
| Raw Material Source: | Germany   |
| Ingredients:         | Barley, Water   |
| Recommended:         | Brewery, Food Industry  |
| For brewery:         | Up to 5%<br>Dark Beer, Bock Beer, Stout, "Altbier", Dark Lagers, Porter |
| For Food Industry:   | As required   |

**Shipping Units:** 25-kg/55-lb bag, 40-kg/88-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 Black Malt eXtra**

**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

