



# BESTMALZ

FOR THE BEST BEER

## Product Specification

### BEST Spelt Malt

Crop:2021

BEST Spelt Malt is essential for the production of typical strong, top-fermented spelt beers and additionally improves foam and cloud stability. As an ancient grain, spelt is said to have numerous health-promoting properties, which is why it was already the favorite grain of Hildegard von Bingen, the medieval pioneer of the health movement. Since this spelt can only be grown and processed in a few regions of southern Germany, BEST Spelt Malt is a unique specialty.

Flavor: Gooseberry, lemon

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		5.5	%
Extract (dry substance)	82.0		%
Fine-coarse difference (EBC)		3.0	%
Viscosity (8,6%)		1.95	mPas
Protein, dry basis		14.0	%
Kolbach index	33.0	44.0	%
Wort color	3.5 / 1.8	6.0 / 2.7	EBC / L
Wort pH	5.6	6.1	
Grading < 2,2mm		2.0	%

<b>Raw Material:</b>	Spelt
<b>Raw Material Source:</b>	Germany
<b>Ingredients:</b>	Spelt, Water
<b>Recommended:</b>	Brewery, Food Industry
<b>For Brewery:</b>	Up to 60% Export, bock beer, distillates, porter, smoke beer, wheat beer
<b>For Food Industry:</b>	As required
<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 tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

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.

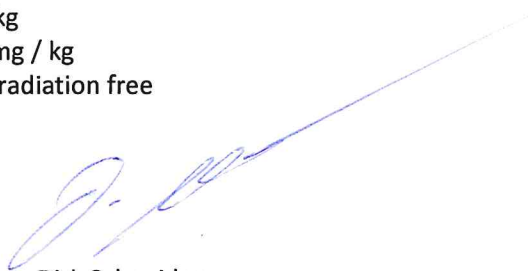
All of BEST malts comply with the German Beer Purity Law (Reinheitsgebot).

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, December 2021



Dirk Schneider  
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