

## BEST Caramel® Aromatic

BEST Caramel® Aroma brings increasingly strong malty aromatic and caramel flavor notes into the beer, which also lead to a darker beer color. The sensory profile shifts towards dark, strong caramel with light almond and nutty notes. The malt is still excellent to process, so that high proportions can be used in the grain bill. In addition, it has a positive effect on the foam.

**Flavor:** Biscuit

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              | 41 / 16 | 60 / 23 | EBC / L |
| Wort pH                 | 5.0     | 5.8     |         |

### Raw material

Quality malting barley

### Raw material source

Germany, (France)

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 50 % For wheat beers, Bocks, Alt, Porter, Amber and darker beer styles.

### 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.



# BESTMALZ

FOR THE BEST BEER

## Product Specification BEST Caramel® Aromatic

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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

#### Parameter

- Plant impurities/foreign grain: max. 1 %
- Foreign matter (metal/glass): absence
- No plant particles: max. 0,1 %

#### Mycotoxins

- Aflatoxin B1: max. 2 µg/kg
- Aflatoxin B1+B2+G1+G2: max. 4 µg/kg
- Ochratoxin: max. 3 µg/kg
- Zearalenone: max. 100 µg/kg
- Deoxynivalenol (DON) : max. 750 µg/kg

#### Heavy metals

- Lead: max. 0,2 mg/kg
- Cadmium: max. 0,05 mg/kg

**The product is ionization and radiation free.**

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**Dirk Schneider**

Head of Quality Management