

**Product Specification BEST Special X®**

## BEST Special X®

BEST Special X® is a dark caramel malt that has undergone a short roasting. As a result, it develops a very intensive, exceptional flavor profile. At a maximum usage rate of 20%, a bright chestnut red to chestnut brown color is achieved in a P12 beer. Even in low grain bill proportions, the malt is excellent for supporting the overall body of dark beers and makes the taste experience more complex and interesting.

**Flavor:** Dried fruit, Chocolate

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		%
Wort color	300 / 115	400 / 150	EBC / L
Wort pH		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 20 % For Altbier, Bock, Schwarzbier, Malzbier, Belgian beers such as Abbey and Trappist beers, English beers such as Amber beer, dark ales, Porters and Stouts, and as an ingredient for all craft beers.

### 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

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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