

BEST Caramel® Hell

BEST Caramel® Hell reinforces the typical “caramely” malt flavor of the distillate that is reminiscent of honey and cream toffee. Our gentle BEST caramelization method is the basis for this outstanding specialty malt with an average enzyme activity.

Flavor: Honey, Caramel toffee

Also available in organic quality. [Request information here.](#)

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	20 / 8.0	40 / 16	EBC / L
Wort pH	5.0	5.8	

Raw material

Quality malting barley

Raw material source

Germany, (France)

Ingredients

Barley, water

Recommended

Distillery, food industry

Distillery application

% of the grain bill up to 50 % For whisky and gin.

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® Hell

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.

We are also certified according to the EC-ÖKO regulation (DE-ÖKO-005).

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.

Heidelberg, 2023

Dirk Schneider

Head of Quality Management