

## BEST Oat malt

BEST Oat Malt is made from dehulled naked oats. The oats provide a velvety mouthfeel, which at higher grain bill proportions produces not only a lightly nutty oat-typical aroma, but also fruity aromas and a stable turbidity. The increased fat content in the grain slightly affects foam stability. The lower starch content results in lower extract contents. Oat malt is rich in folates as well as vitamins B6 and E.

**Flavor:** Nut, Oats

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		4.4	%
Extract (dry substance)	79.3		%
Protein, dry basis		16.1	%
Wort color	3.0 / 1.6	8.0 / 3.5	EBC / L

### Raw material

Oats

### Raw material source

Scotland / Non-EU

### Ingredients

Oat, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 50 % For oat beer, oatmeal IPA, oatmeal Stout, dark beers and Winter Beer.

### 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 Oat malt

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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