

**Product Specification BEST Caramel® Wheat Malt**

## BEST Caramel® Wheat Malt

BEST Caramel® Wheat Malt combines the smoothness of wheat with a subtle caramel flavor. It gives the beer a darker color than conventional wheat malt and enhances its full-bodied taste. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. BEST Caramel® Wheat Malt is a rare specialty.

**Flavor:** Almonds, 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)	69.0		%
Protein, dry basis		12.9	%
Wort color	80/31	150/55	EBC / L
Wort pH	5.0	5.8	

### Raw material

Top-Quality Brewing Wheat

### Raw material source

Germany

### Ingredients

Wheat, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 30 % For amber-colored and dark beers, ales, Belgian beers and wheat 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.

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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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Heidelberg, 2023



**Dirk Schneider**

Head of Quality Management