

Product Specification BEST Black Malt eXtra

BEST Black Malt eXtra

BEST Black Malt eXtra is the darkest malt from the BEST roasted malt line. The intensive roasting process produces color and aroma components that impart a black to jet-black color and a note of black coffee or strong espresso to the beer, depending on the amount used. Despite the use of BEST Black Malt eXtra, the beer foam will remain light.

Flavor: Coffee, Espresso

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 fine grind, dry basis	65.0		%
Wort Color	1.300/ 490	1.400 / 529	EBC* / L*

* deviation +/-
10%

Raw material

Top-Quality Brewing Barley

Raw material source

European Union (EU)

Ingredients

Barley, water

Recommended

Brewery, food industry

Brewery application

% of the grain bill up to 5 % For all beers for color intensification, for Schwarzbier, Bock, Alt, Starkbier, Porter as well as all other very dark to deep black specialty beers with intense roasted notes.

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.

Heidelberg, November 2024



Dirk Schneider
Head of Quality Management