

**Product Specification BEST Chocolate**

**BEST Chocolate**

BEST Chocolate provides an ideal gateway to the world of brewing with roasted malts. Due to the gentle roasting process, noticeably bitter flavors are largely avoided, which can also be demonstrated by the comparatively very low pyrazine levels. This means that BEST Chocolate can also be used to brew very pleasant dark to black beers with malt bill percentages of up to 10%, without these beers developing a bitter astringency. The foam of the beer remains light.

**Flavor:** 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	800 / 300	1.000 / 380	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 10 % For all beer styles to intensify the color, for Schwarzbier, Bocks, Alt, Brown Ale, Porter, brown beers, Stouts, and all other dark to black beer styles with a mild roasted or coffee note.

**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, November 2024



**Dirk Schneider**  
Head of Quality Management