



Product specification

BEST Cherry Ember Smoked

Crop: 2023

BEST Cherry Ember Smoke is smoked over the finest cherry wood and imparts a typical cherry flavor to the beer. The malt is ideal for both beer and whisky production. For initial use, we recommend 10% in the malt bill, which can be increased to 100% due to its high enzymatic power. It should be noted that the full cherry smoke aroma generally develops only after fermentation and cellaring.

Aroma: sweetish smoke, cherry note

The following values are subject to harvest-related fluctuations. The analysis specifications are described in MEBAK "Brewing analysis methods - raw materials".

Parameter	Minimum	Maximum	Unit
Moisture content		5,8	%
Extract (dry substance)	77,5		%
Fine-coarse difference (EBC)		2,5	%
Protein, dry basis	9,5	13,0	%
Wort color	3,0/1,6	8,0/3,5	EBC/ L
Wort pH	5,6	6,1	
Diastatic power	250		WK
Phenols	38	45	ppm

Raw material:	Top-Quality Brewing Barley
Raw material origin:	European Union (EU)
Ingredients:	Barley, water
Uses:	Brewery, food industry, distillery
For brewing:	up to 100% Bock, distillates (whisky), dark beers, Export, Porter, smoked beer, wheat beer
In the food industry:	as needed
Packaging:	25-kg/55-lb bag, 50-kg/110-lb bag, BigBag,
Shelf life:	Provided the storage conditions required for high-quality brewing malt are observed and maintained [max. 20° C (68° F), 35 RH %], our brand products retain their exceptional properties for at least 24 months.

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Note:

All raw materials are tested for pesticides, mycotoxins and heavy metals and meet the requirements of Regulation (EC) 165/2010 and 396/2005.

All BEST malts are regularly tested for N-nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted limit.

All BEST malts comply with Regulation (EC) No. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000. We work without irradiation and without genetically modified raw materials, ingredients or additives.

All BEST malts and their packaging are produced in strict compliance with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

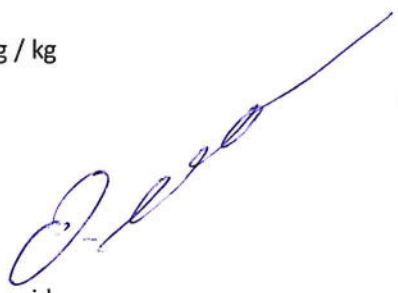
BEST malts comply with the German Purity Law (Reinheitsgebot).

The cultivation of the barley through to the delivery of the malt is carried out in accordance with Regulation EC / 178/2002.

Further properties:

- Parameters:
 - o Plant impurities / foreign grains : max. 1 %
 - o Foreign matter (metal / glass) : absent
 - o Non-plant particles : max 0.1 %
- Mycotoxins:
 - o Aflatoxin B1 : max. 2 µg / kg
 - o Aflatoxin B1+B2+G1+G2 : max. 4 µg / kg
 - o Ochratoxin : max. 3 µg / kg
 - o Zearalenone : max. 100 µg / kg
 - o Deoxynivalenol (DON) : max. 750 µg / kg
- Heavy metals :
 - o Lead : max. 0.2 mg / kg
 - o Cadmium : max. 0.05 mg / kg
- No ionizing radiation is used.

Heidelberg, April 2024


Dirk Schneider
Head of Quality Management