

**Product Specification BEST Caramel® Munich II**

## BEST Caramel® Munich II

BEST Caramel® Munich II marks the center of the BEST Caramel® Munich line in terms of color. In addition to the darker color, the aroma components reminiscent of almond and bread crust also increase. Subtle toasty notes complement the profile. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. This facilitates the brewing process and contributes to a pleasant aroma profile of the resulting beers.

**Flavor:** Roasted almonds, Bread

**Also available in organic quality.** [Request information here.](#)

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		%
Protein, dry basis		12.0	%
Wort color	110 / 42	130 / 49	EBC / L
Wort pH	5.0	5.8	

### Raw material

Top-Quality Brewing Barley

### Raw material source

Germany

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 50 % For Märzen, wheat beer, Bock and all dark beer styles.

### 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.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

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.

**We are also certified according to the EC-ÖKO regulation (DE-ÖKO-005).**

**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, February 2025



**Dirk Schneider**  
Head of Quality Management