

**Product Specification BEST Special X®**

## BEST Special X®

BEST Special X® is a dark caramel malt that has been roasted for a short time and has no enzyme activity. As a result, it develops a very intensive, exceptional flavor profile. Even when used in smaller amounts in the grain bill, the malt is ideally suited for supporting the aroma profile of your whisky, giving it a more diverse and interesting taste.

**Flavor:** Dried fruit, Chocolate

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		%
Wort color	300 / 115	400 / 150	EBC / L
Wort pH		5.8	

### Raw material

Top-Quality Brewing Barley

### Raw material source

Germany

### Ingredients

Barley, water

### Recommended

Distillery, food industry

### Distillery application

% of the grain bill up to 20 % For whisky, also as part of the grain bill in smoky whisky.

### 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