



BESTMALZ

FOR THE BEST TASTE

Naturally good.
Effectively effective.

Grains, oilseeds, and legumes
- sprouted, dried, roasted,
and more.





Flavor and exceptional aromas through...

... Malting

for baked goods, cereals, and grain- or malt-based beverages

... Fluidized bed roasting and smoking

of various types of malt, grains, and legumes provides individual natural flavors and interesting color variations with low levels of bitter compounds

Texture and crunch in many variations

- Crunchy corn: sprouted, roasted, and unpopped
- Vegan snack innovations
- Chocolate alternatives





Natural colors in all shades

- Color alternatives in baked goods, meat substitutes, and pet food, from light to black
- Clean label solutions
- Color stability and neutral taste

Increased yields with natural enrichment

Technologies for high-quality, enrichment based on natural compounds for food and feed manufacturers.

High nutritional value thanks to naturally concentrated components for better taste, color, texture, and nutrition.

Many new possibilities - purely natural!



Your idea. Our solution!

- Custom development for new applications
- Ingredient development and process consulting
- Test batch production
- Attractive additives produced on an industrial scale

Try us out!

Contract malting
of batches from 10 tons

Contract roasting
of batches from 2 tons

More at
www.forthethebesttaste.com



Contact us now:

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