



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000103157
Analysis date 11-5-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO 1788
Our ref.no. 0040011355 - 3352747
Batchcode 0000296232
Delivery date 15-5-2023
Malt type Vienna mout
Quantity 12000 kg
Origin The Netherlands
Crop year 2022
Production date May-23
Expiry date ^a November-24

	Min	Result	Max		Method
Moisture		3,5	4,5	%	EBC 4.2
Extract (dry)	80,5	81,0		%	EBC 4.5.1
pH	5,70	5,98		-	
Protein	9,0	10,2	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	646	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	39,4	45,0	%	EBC 4.9.1
Color	9,0	8,8	12,0	EBC	EBC 4.7.2
Color after boiling	10,0	10,5	14,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,45	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	89,0		%	EBC 4.15
Glassy kernels		0,8	1,5	%	EBC 4.15

^a Stores should be suitable for foodstuffs, dry, moderate ambient temperature and protected from contamination with birds, insects and vermin. Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air

* Maximum levels of nitrosamine, residues of pesticides, heavy metals and mycotoxins are in accordance with the existing EC Directives.

* All products of Holland Malt are fully traceable and thus in accordance with Directives 2002/178/EC and 2004/1935/EC

HOLLAND MALT B.V.