



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000108803
Analysis date 27-3-2024
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 2349
Our ref.no. 0040011486 - 3379028
Batchcode 0000350911
Delivery date W 13
Malt type Tarwemout
Quantity 16000 kg
Origin The Netherlands
Crop year 2022/23
Production date March-24
Expiry date ^a September-25

	Min	Result	Max		Method
Moisture		4,7	5,5	%	EBC 4.2
Extract (dry)	82,5	84,5		%	EBC 4.5.1
pH	5,80	6,05		-	
Protein	10,0	10,7	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	810	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	43,3	44,0	%	EBC 4.9.1
Color		4,4	4,5	EBC	EBC 4.7.2
Color after boiling		5,4	5,5	EBC	MEBAK 4.1.4.2.9
Viscosity		1,99	2,00	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
β-glucans		92	100	mg/l	

^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.