

Analysis no.	050-0000087811
Analysis date	4-2-2021
Customer	Selected Brewing Ingredients BV
Maltings	Holland Malt B.V.
Delivery date	8-2-2021
Expiry date	8-8-2022
Order no.	PO nr. 64
Quantity	5 T
Malt type	Distilling mout
Crop year	2019
Distilling Mout	HMDM-283727

	Min	Result	Max		Method
Moisture		4,9	5,5	%	EBC 4.2
Extract (dry)	82,0	82,9		%	EBC 4.5.1
pH	5,80	5,99		-	
Protein		8,4	9,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	652	700	mg/100gr	EBC 4.9.1
Kolbach	40,0	48,5		%	EBC 4.9.1
Color		3,5	4,0	EBC	EBC 4.7.2
Color after boiling		5,0	6,0	EBC	MEBAK 4.1.4.2.9
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	94,6		%	EBC 4.15
Glassy kernels		0,0	2,0	%	EBC 4.15
Final attenuation	86,0	84,9		%	

Furthermore we confirm the following:

* 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.