



**Holland.Malt**  
your quality in our hands

## Certificate of analysis

Analysis no. 050-0000103761  
Analysis date 14-6-2023  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO nr 1856  
Our ref.no. 0040011451 - 3356057  
Batchcode 0000296825  
Delivery date W 24  
Malt type CARA 120  
Quantity 12000 kg  
Origin The Netherlands  
Crop year 2021/22  
Production date June-23  
Expiry date <sup>a</sup> December-24

	Min	Result	Max		Method
Moisture		3,0	4,5	%	EBC 4.2
Extract (dry)	77,5	82,9		%	EBC 4.5.1
pH	5,40	5,55		-	
Protein	9,5	9,3	11,5	%	EBC 4.3.1
Color	110,0	120,7	130,0	EBC	EBC 4.7.2

<sup>a</sup> 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.