



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000100320
Analysis date 30-11-2022
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 1486
Our ref.no. 0040011004 - 3340896
Batchcode 293981
Delivery date W 48
Malt type Pale Ale
Quantity 19000 kg
Vessel The Netherlands
Origin 2021/2022
Crop year November-22
Production date May-24
Expiry date ^a November-25

	Min	Result	Max		Method
Moisture		3,1	4,5	%	EBC 4.2
Extract (dry)	80,5	81,8		%	EBC 4.5.1
pH	5,70	6,04		-	
Protein	9,5	10,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	696	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	41,0	44,0	%	EBC 4.9.1
Color	7,0	8,3	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	9,3	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,49	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	90,8		%	EBC 4.15
Glassy kernels		0,6	2,0	%	EBC 4.15
β-glucans		138	150	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.