



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000108663
Analysis date 21-3-2024
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 2330 = ok
Our ref.no. 0040011762 - 3378917
Batchcode 0000350782
Delivery date W 12
Malt type Distilling mout
Quantity 10000 kg
Origin The Netherlands
Crop year 2022/23
Production date March-24
Expiry date ^a September-25

	Min	Result	Max		Method
Moisture		4,3	5,5	%	EBC 4.2
Extract (dry)	82,0	84,6		%	EBC 4.5.1
pH	5,80	5,99		-	
Protein		8,8	9,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	738	700	mg/100gr	EBC 4.9.1
Kolbach	40,0	52,2		%	EBC 4.9.1
Color		3,3	4,0	EBC	EBC 4.7.2
Color after boiling		5,5	6,0	EBC	MEBAK 4.1.4.2.9
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	95,1		%	EBC 4.15
Glassy kernels		0,8	2,0	%	EBC 4.15
Final attenuation	86,0	86,0		%	

^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.