



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000103757
Analysis date 14-6-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 1857
Our ref.no. 0040011451 - 3356056
Batchcode 0000296823
Delivery date W 24
Malt type Pilsnout
Quantity 24000 kg
Origin The Netherlands
Crop year 2022
Production date June-23
Expiry date ^a December-24

	Min	Result	Max		Method
Vocht		4,4	4,5	%	EBC 4.2
Extr. Rend. D.s.	81,5	82,5		%	EBC 4.5.1
Verschil fijn/grof		1,1	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	6,00		-	
Totaal eiwit d.s.	9,5	9,7	11,5	%	EBC 4.3.1
Oplosbaar N in mout (Kjeldhal	600	651	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	42,0	43,0	%	EBC 4.9.1
Kleur visueel		3,5	4,5	EBC	EBC 4.7.2
Kookkleur visueel		5,5	6,5	EBC	MEBAK 4.1.4.2.9
Filtratieduur fijn		20	45	min	EBC 4.5.1
Viscositeit 8.6 %		1,49	1,55	cP	MEBAK 4.1.4.4.3
Versuikering <		9	15	min	EBC 4.5.1
Meligheid	85,0	89,0		%	EBC 4.15
PUG (Fractie > 2.2)		2,9	4,0	%	
Hele korrels		1,2	2,0	%	EBC 4.15
β-glucanen		152	200	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.