



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000101021
Analysis date 11-1-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 1540
Our ref.no. 0040011136 - 3343598
Batchcode 0000294532
Delivery date W 3
Malt type HM Neerlandsch Pilsener Mout 2r
Quantity 24000 kg
Origin The Netherlands
Crop year 2022
Production date January-23
Expiry date ^a July-24

	Min	Result	Max		Method
Vocht		4,2	4,5	%	EBC 4.2
Extr. Rend. D.s.	81,0	82,7		%	EBC 4.5.1
pH		6,09		-	
Totaal eiwit d.s.	9,5	9,3	11,5	%	EBC 4.3.1
Oplosbaar N in mout (Kjeldhal		616		mg/100gr	EBC 4.9.1
Kolbach	36,0	41,4	42,0	%	EBC 4.9.1
Kleur visueel		4,2		EBC	EBC 4.7.2
Kookkleur spectrofotometer		5,7	6,5	EBC	
Viscositeit 8.6 %		1,47	1,55	cP	MEBAK 4.1.4.4.3
Versuikering <		9	15	min	EBC 4.5.1
Meligheid	85,0	91,6		%	EBC 4.15
Hele korrels		0,8	2,0	%	EBC 4.15
a-amino N		142		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.