



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

## Certificate of analysis

Analysis no. 050-0000104265  
Analysis date 13-7-2023  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO 1913  
Our ref.no. 0040011451 - 3358860  
Batchcode 0000297299  
Delivery date W 29  
Malt type Munich mout  
Quantity 12000 kg  
Origin The Netherlands  
Crop year 2022  
Production date July-23  
Expiry date <sup>a</sup> January-25

|                          | Min  | Result | Max  |          | Method          |
|--------------------------|------|--------|------|----------|-----------------|
| Moisture                 |      | 4,2    | 4,5  | %        | EBC 4.2         |
| Extract (dry)            | 80,5 | 82,4   |      | %        | EBC 4.5.1       |
| pH                       | 5,50 | 5,63   |      | -        |                 |
| Protein                  | 9,5  | 10,2   | 11,5 | %        | EBC 4.3.1       |
| Soluble nitrogen in malt | 650  | 797    | 850  | mg/100gr | EBC 4.9.1       |
| Kolbach                  | 37,0 | 48,7   | 50,0 | %        | EBC 4.9.1       |
| Color                    | 14,0 | 17,7   | 20,0 | EBC      | EBC 4.7.2       |
| Viscosity                |      | 1,48   | 1,55 | cP       | MEBAK 4.1.4.4.3 |
| Friability               | 80,0 | 85,7   |      | %        | EBC 4.15        |
| Glassy kernels           |      | 1,7    | 2,0  | %        | EBC 4.15        |

<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.