



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000104498
Analysis date 26-7-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO 1942
Our ref.no. 0040011481 - 3359332
Batchcode 297490
Delivery date W 30
Malt type Munich malt
Quantity 24000 kg
Origin The Netherlands
Crop year 2022
Production date July-23
Expiry date ^a January-25

Moisture	Min	Result	Max		Method
Extract (dry)		4,1	4,5	%	EBC 4.2
pH	80,5	82,3		%	EBC 4.5.1
Protein	5,50	5,74		-	
Soluble nitrogen in malt	9,5	9,4	11,5	%	EBC 4.3.1
Kolbach	650	695	850	mg/100gr	EBC 4.9.1
Color	37,0	46,1	50,0	%	EBC 4.9.1
Viscosity	14,0	15,6	20,0	EBC	EBC 4.7.2
Friability		1,49	1,55	cP	MEBAK 4.1.4.4.3
Glassy kernels	80,0	84,9		%	EBC 4.15
Grading (> 2,5 mm)		1,7	2,0	%	EBC 4.15

^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.