



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000105265
Analysis date 8-9-2023
Customer Selected Brewing Ingredients BV
Consignee Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 2040
Our ref.no. 0040011505 - 3363383
Batchcode 0000298110
Delivery date 12-9-2023
Malt type Munich dark
Quantity 12000 kg
Vessel
Origin The Netherlands
Crop year 2021/22
Production date #####
Expiry date ^a March-25

	Min	Result	Max		Method
Moisture		4,4	4,5	%	EBC 4.2
Extract (dry)	80,5	81,6		%	EBC 4.5.1
pH	5,50	5,58		-	
Protein	9,5	10,8	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	650	837	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	48,4	50,0	%	EBC 4.9.1
Color	25,0	26,0	32,0	EBC	EBC 4.7.2
Viscosity			1,55	cP	MEBAK 4.1.4.4.3
Friability	80,0			%	EBC 4.15
Glassy kernels			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.