



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000102485
Analysis date 3-4-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 1715
Our ref.no. 0040011112 -3349778
Batchcode 0000295586
Delivery date W 13
Malt type Wheat malt
Quantity 12000 kg in big bags
Origin The Netherlands
Crop year 2022
Production date March-23
Expiry date ^a September-24

	Min	Result	Max		Method
Moisture		5,0	5,5	%	EBC 4.2
Extract (dry)	82,5	85,1		%	EBC 4.5.1
pH	5,80	6,03		-	
Protein	10,0	10,4	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	731	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	40,0	44,0	%	EBC 4.9.1
Color		3,7	4,5	EBC	EBC 4.7.2
Color after boiling		4,6	5,5	EBC	MEBAK 4.1.4.2.9
Viscosity		2,14	2,00	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
β-glucans		93	100	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.