



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000108899
Analysis date 2-4-2024
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 2351
Our ref.no. 0040011387 - 3379030
Batchcode 0000350991
Delivery date W 14
Malt type Bio mout SKAL NL-BIO-01 026560
Quantity 12000 kg
Origin The Netherlands
Crop year 2022
Production date April-24
Expiry date ^a October-25

	Min	Result	Max		Method
Moisture		4,2	4,5	%	EBC 4.2
Extract (dry)	80,5	83,7		%	EBC 4.5.1
Difference fine/coarse		2,0	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	5,98		-	
Protein		8,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt		615	730	mg/100gr	EBC 4.9.1
Kolbach	37,0	44,8	45,0	%	EBC 4.9.1
Color		4,0	5,0	EBC	EBC 4.7.2
Color after boiling		5,4	6,5	EBC	MEBAK 4.1.4.2.9
Viscosity		1,53	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	94,6		%	EBC 4.15
PUG		0,6	4,0	%	
Glassy kernels		0,4	2,0	%	EBC 4.15
β-glucans		176	200	mg/l	
Grading (> 2,5 mm)	90,0	93,0		%	EBC 4.22
Rejects (<2.2 mm)		0,9	1,5	%	EBC 4.22 (Juni 2005)

^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.