

Analysis no. 050-0000089271
 Analysis date 22-4-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 23-4-2021
 Expiry date 23-10-2022
 Order no. 200
 Quantity 8 T
 Malt type Vienna mout
 Crop year 2019

wiener 284945

	Min	Result	Max		Method
Moisture		3,9	4,5	%	EBC 4.2
Extract (dry)	80,5	83,0		%	EBC 4.5.1
pH	5,70	5,93		-	
Protein	9,0	9,4	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	647	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	42,8	45,0	%	EBC 4.9.1
Color	9,0	9,3	12,0	EBC	EBC 4.7.2
Color after boiling	10,0	10,8	14,0	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	91,0		%	EBC 4.15
Glassy kernels		2,0	1,5	%	EBC 4.15

Furthermore we confirm the following:

* 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.