

Analysis no. 050-0000087185
 Analysis date 5-1-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 5-1-2021
 Expiry date 5-7-2022
 Order no. PO 4563
 Quantity 8 T
 Malt type Bio Pils Mout SKAL NL-BIO-01 026560
 Crop year 2019
 Bio Pils mout HMBP-283252

	Min	Result	Max		Method
Moisture		4,4	4,5	%	EBC 4.2
Extract (dry)	80,5	82,7		%	EBC 4.5.1
Difference fine/coarse		2,0	2,0	%	EBC 4.5.1 / 2
pH	5,80	6,03		-	
Protein		9,2	11,5	%	EBC 4.3.1
Soluble nitrogen in malt		630	730	mg/100gr	EBC 4.9.1
Kolbach	37,0	42,7	45,0	%	EBC 4.9.1
Color		3,8	5,0	EBC	EBC 4.7.2
Color after boiling		5,2	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	87,2		%	EBC 4.15
PUG		5,2	4,0	%	
Glassy kernels		2,2	2,0	%	EBC 4.15
β-glucans		231	200	mg/l	

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.