



Holland.Malt

your quality in our hands

Certificate of analysis

Analysis no. 050-0000096280
Analysis date 28-4-2022
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 1010
Our ref.no. 0040010637 - 3239482
Batchcode 0000290805
Delivery date 4-5-2022
Malt type Munich dark
Quantity 10000 kg
Origin The Netherlands
Crop year 2021
Production date April-22
Expiry date * October-23

	Min	Result	Max		Method
Moisture		4,0	4,5	%	EBC 4.2
Extract (dry)	80,5	82,2		%	EBC 4.5.1
pH	5,50	5,67		-	
Protein	9,50	9,75	11,50	%	EBC 4.3.1
Soluble nitrogen in malt	650	665	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	42,6	50,0	%	EBC 4.9.1
Color	25,0	27,5	32,0	EBC	EBC 4.7.2
Viscosity		1,54	1,55	cP	MEBAK 4.1.4.4.3
Filterability	80,0	85,2		%	EBC 4.15
Glassy kernels		3,1	2,0	%	EBC 4.15

* 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.

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