

Analysis no. 050-0000087891
 Analysis date 9-2-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 12-2-2021
 Expiry date 12-7-2022
 Order no. PO nr 90
 Quantity 8 T
 Malt type Munich mout
 Crop year 2019/20
 Munichmout HMMM-283785

	Min	Result	Max		Method
Moisture		4,6	4,5	%	EBC 4.2
Extract (dry)	80,5	83,0		%	EBC 4.5.1
pH	5,50	5,57		-	
Protein	9,5	10,1	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	650	798	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	49,4	50,0	%	EBC 4.9.1
Color	14,0	15,1	20,0	EBC	EBC 4.7.2
Viscosity		1,49	1,55	cP	MEBAK 4.1.4.4.3
Friability	80,0	80,4		%	EBC 4.15
Glassy kernels		3,3	2,0	%	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.