



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000091533
Analysis date 10-8-2021
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 484
Our ref.no. 0040010048 - 3131407
Batchcode 0000286895
Delivery date W 33
Malt type Munich mout
Quantity 12000 kg
Origin The Netherlands
Crop year 2020
Production date August-21
Expiry date ^a February-23

	Min	Result	Max		Method
Moisture		4,2	4,5	%	EBC 4.2
Extract (dry)	80,5	82,8		%	EBC 4.5.1
pH	5,50	5,66		-	
Protein	9,50	9,98	11,50	%	EBC 4.3.1
Soluble nitrogen in malt	650	760	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	47,6	50,0	%	EBC 4.9.1
Color	14,0	15,8	20,0	EBC	EBC 4.7.2
Viscosity		1,49	1,55	cP	MEBAK 4.1.4.4.3
Friability	80,0	84,6		%	EBC 4.15
Glassy kernels		1,0	2,0	%	EBC 4.15
Grading (> 2,5 mm)	90,0	95,0		%	EBC 4.22
Rejects (<2.2 mm)		0,8	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.