

Analysis no. 050-0000074052
 Analysis date 13-3-2019
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 13-3-2019
 Expiry date 13-3-2020
 Order no. PO XXXX
 Quantity 9 T
 Malt type Munich mout in Big Bags
 Crop year 2018
 Munichmout Big Bag's HMBBMM-200313

	Min	Result	Max		Method
Moisture		3,8	4,5	%	EBC 4.2
Extract (dry)	80,5	83,0		%	EBC 4.5.1
pH	5,50	5,81		-	
Protein	9,5	10,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	650	791	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	46,6	50,0	%	EBC 4.9.1
Color	14,0	15,5	20,0	EBC	EBC 4.7.2
Viscosity		1,52	1,55	cP	MEBAK 4.1.4.4.3
Friability	80,0	84,4		%	EBC 4.15
Glassy kernels		0,8	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.