

Analysis no.	050-0000087722
Analysis date	1-2-2021
Customer	Selected Brewing Ingredients BV
Maltings	Holland Malt B.V.
Delivery date	5-2-2021
Expiry date	5-7-2022
Order no.	PO nr 76
Quantity	5 T
Malt type	Munich mout in Big Bags
Crop year	2019
Munichmout Big Bag	HMBBMM-220205 / 76

	Min	Result	Max		Method
Moisture		3,9	4,5	%	EBC 4.2
Extract (dry)	80,5	82,0		%	EBC 4.5.1
pH	5,50	5,74		-	
Protein	9,5	9,8	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	650	725	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	46,3	50,0	%	EBC 4.9.1
Color	14,0	16,2	20,0	EBC	EBC 4.7.2
Viscosity		1,51	1,55	cP	MEBAK 4.1.4.4.3
Friability	80,0	82,2		%	EBC 4.15
Glassy kernels		2,2	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.