



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000093710
Analysis date 14-12-2021
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 742
Our ref.no. 0040010378 - 3188671
Batchcode 0000288748
Delivery date W 51
Malt type HM Neerlandsch Pilsener Mout 2r
Quantity 24000 kg
Origin The Netherlands
Crop year 2020/21
Production date December-21
Expiry date ^a June-23

	Min	Result	Max		Method
Moisture		4,3	4,5	%	EBC 4.2
Extract (dry)	81,0	80,4		%	EBC 4.5.1
pH		6,04		-	
Protein	9,50	10,98	11,50	%	EBC 4.3.1
Soluble nitrogen in malt		674		mg/100gr	EBC 4.9.1
Kolbach	36,0	38,4	42,0	%	EBC 4.9.1
Color		3,7		EBC	EBC 4.7.2
Color after boiling		5,9	6,5	EBC	
Viscosity		1,49	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	85,5		%	EBC 4.15
Glassy kernels		1,5	2,0	%	EBC 4.15
FAN		155		mg/l	
Soluble protein in malt		4,2		g/100g	Kjeldahl

^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.