

Analysis no. 050-0000087935
 Analysis date 12-2-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 16-2-2021
 Expiry date 16-8-2022
 Order no. PO nr 91
 Quantity 8 T
 Malt type HM Neerlandsch Pilsener Mout 2r
 Crop year 2020
 Neerlandsch Pilsnout HMNP-283819

	Min	Result	Max		Method
Moisture		4,3	4,5	%	EBC 4.2
Extract (dry)	81,0	80,8		%	EBC 4.5.1
pH		5,97		-	
Protein	9,5	10,7	11,5	%	EBC 4.3.1
Soluble nitrogen in malt		657		mg/100gr	EBC 4.9.1
Kolbach	36,0	38,4	42,0	%	EBC 4.9.1
Color		4,1		EBC	EBC 4.7.2
Color after boiling		5,7	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	87,5		%	EBC 4.15
Glassy kernels		1,7	2,0	%	EBC 4.15
FAN		145		mg/l	

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.