

Analysis no. 050-0000083945
 Analysis date 21-7-2020
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 22-7-2020
 Expiry date 22-1-2022
 Order no. PO 4202
 Quantity 12 T
 Malt type Pale Ale
 Crop year 2019
 Pale Ale HMPA-280814

	Min	Result	Max		Method
Moisture		3,1	4,5	%	EBC 4.2
Extract (dry)	80,5	82,9		%	EBC 4.5.1
pH	5,70	6,02		-	
Protein	9,5	8,7	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	624	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	44,8	44,0	%	EBC 4.9.1
Color	7,0	8,5	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,3	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,48	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	92,0		%	EBC 4.15
Glassy kernels		0,0	1,5	%	EBC 4.15
β-glucans		126	150	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.