

Analysis no.	050-0000084831
Analysis date	26-8-2020
Customer	Selected Brewing Ingredients BV
Maltings	Holland Malt B.V.
Delivery date	28-8-2020
Expiry date	28-2-2022
Order no.	PO 4294
Quantity	12 T
Malt type	Pale Ale
Crop year	2019
Pale Ale	HMPA-281478

	Min	Result	Max		Method
Moisture		3,1	4,5	%	EBC 4.2
Extract (dry)	80,5	83,4		%	EBC 4.5.1
pH	5,70	6,07		-	
Protein	9,5	9,3	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	605	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	40,7	44,0	%	EBC 4.9.1
Color	7,0	8,3	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,0	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,53	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	89,8		%	EBC 4.15
Glassy kernels		0,8	1,5	%	EBC 4.15
β-glucans		157	150	mg/l	
Rejects (<2.2 mm)		0,4	1,5	%	EBC 4.22 (Juni 2005)

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.