

Analysis no.	050-0000086094
Analysis date	29-10-2020
Customer	Selected Brewing Ingredients BV
Maltings	Holland Malt B.V.
Delivery date	2-11-2020
Expiry date	2-5-2022
Order no.	PO4463
Quantity	14 T
Malt type	Pale Ale
Crop year	2019
Pale Ale	HMPA-282419

	Min	Result	Max		Method
Moisture		2,7	4,5	%	EBC 4.2
Extract (dry)	80,5	83,1		%	EBC 4.5.1
pH	5,70	5,97		-	
Protein	9,5	9,4	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	605	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	40,4	44,0	%	EBC 4.9.1
Color	7,0	9,2	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	11,8	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,52	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time			15	min	EBC 4.5.1
Friability	85,0	93,8		%	EBC 4.15
Glassy kernels		1,4	1,5	%	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.