

Analysis no. 050-0000086845
 Analysis date 9-12-2020
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 11-12-2020
 Expiry date 11-6-2020
 Order no. PO 4540
 Quantity 16 T
 Malt type Pale Ale
 Crop year 2019
 Pale Ale HMPA-282999

	Min	Result	Max		Method
Moisture		2,9	4,5	%	EBC 4.2
Extract (dry)	80,5	82,9		%	EBC 4.5.1
pH	5,70	5,92		-	
Protein	9,5	9,4	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	621	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	41,4	44,0	%	EBC 4.9.1
Color	7,0	8,6	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,1	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,52	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	91,6		%	EBC 4.15
Glassy kernels		0,8	1,5	%	EBC 4.15
β-glucans		146	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.