

Analysis no. 050-0000087258
 Analysis date 8-1-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 12-1-2020
 Expiry date 12-7-2022
 Order no. 4575
 Quantity 12 T
 Malt type Pale Ale
 Crop year 2019
 Pale Ale HMPA-283310

	Min	Result	Max		Method
Moisture		2,8	4,5	%	EBC 4.2
Extract (dry)	80,5	83,0		%	EBC 4.5.1
pH	5,70	5,96		-	
Protein	9,5	9,3	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	608	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	40,7	44,0	%	EBC 4.9.1
Color	7,0	8,7	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,9	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	93,2		%	EBC 4.15
Glassy kernels		1,1	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.