

Analysis no. 050-0000087627
 Analysis date 27-1-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 29-1-2021
 Expiry date 29-7-2022
 Order no. PO nr 62
 Quantity 14 T
 Malt type Pale Ale
 Crop year 2019/20
 Pale Ale HMPA-283590

	Min	Result	Max		Method
Moisture		3,0	4,5	%	EBC 4.2
Extract (dry)	80,5	82,9		%	EBC 4.5.1
pH	5,70	5,91		-	
Protein	9,5	9,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	631	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	40,9	44,0	%	EBC 4.9.1
Color	7,0	8,6	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,5	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,51	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		1,2	1,5	%	EBC 4.15
β-glucans		129	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.