

Analysis no. 050-0000087924
 Analysis date 11-2-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 16-2-2021
 Expiry date 16-8-2022
 Order no. PO nr 91
 Quantity 16 T
 Malt type Pale Ale
 Crop year 2019/20
 Pale Ale HMPA-283806

	Min	Result	Max		Method
Moisture		3,0	4,5	%	EBC 4.2
Extract (dry)	80,5	82,5		%	EBC 4.5.1
pH	5,70	5,94		-	
Protein	9,5	9,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	608	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	39,7	44,0	%	EBC 4.9.1
Color	7,0	8,2	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	9,9	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	89,6		%	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.