



# Holland.Malt

your quality in our hands

## Certificate of analysis

Analysis no. 050-0000096288  
Analysis date 29-4-2022  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO nr 1011  
Our ref. no. 0040010637 - 3239485  
Batchcode 0000290809  
Delivery date 4-5-2022  
Malt type Pale Ale  
Quantity 24000 kg  
Origin The Netherlands  
Crop year 2021  
Production date April-22  
Expiry date \* October-23

	Min	Result	Max		Method
Moisture		3,2	4,5	%	EBC 4.2
Extract (dry)	80,5	82,4		%	EBC 4.5.1
pH	5,70	6,01		-	
Protein	9,50	9,40	11,50	%	EBC 4.3.1
Soluble nitrogen in malt	550	582	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	38,7	44,0	%	EBC 4.9.1
Color	7,0	7,8	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,1	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,51	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	88,6		%	EBC 4.15
Glassy kernels		3,5	2,0	%	EBC 4.15
β-glucans		233	150	mg/l	

\* Stores should be suitable for foodstuffs, dry, moderate ambient temperature and protected from contamination with birds, insects and vermin. Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air

\* 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.

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