

Analysis no. 050-0000080119
 Analysis date 27-12-2019
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 3-1-2020
 Expiry date 3-1-2021
 Order no. PO 3771
 Quantity 24 T
 Malt type Pilsnout
 Crop year 2019
 Pilsnout HMPI-277746

	Min	Result	Max		Method
Moisture		4,4	4,5	%	EBC 4.2
Extract (dry)	82,0	82,3		%	EBC 4.5.1
Difference fine/coarse		1,2	2,0	%	EBC 4.5.1 / 2
pH	5,80	6,05		-	
Protein	9,5	10,1	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	674	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	41,7	43,0	%	EBC 4.9.1
Color		3,4	4,5	EBC	EBC 4.7.2
Color after boiling		5,3	6,5	EBC	MEBAK 4.1.4.2.9
Lautering time		23	45	min	EBC 4.5.1
Viscosity		1,49	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	91,1		%	EBC 4.15
PUG		1,9	4,0	%	
Glassy kernels		0,6	2,0	%	EBC 4.15
β-glucans		142	200	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.