

Analysis no. 050-0000082199
 Analysis date 9-4-2020
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 15-4-2020
 Expiry date 15-4-2021
 Order no. PO3985
 Quantity 14 T
 Malt type Pilsnout
 Crop year 2019
 Pilsnout HMPI-279296

	Min	Result	Max		Method
Vocht		4,3	4,5	%	EBC 4.2
Extr. Rend. D.s.	82,0	82,7		%	EBC 4.5.1
Verschil fijn/grof		1,3	2,0	%	EBC 4.5.1 / 2
pH	5,80	6,11		-	
Totaal eiwit d.s.	9,5	9,7	11,5	%	EBC 4.3.1
Oplosbaar N in mout (Kjeldhal)	600	655	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	42,3	43,0	%	EBC 4.9.1
Kleur visueel		4,0	4,5	EBC	EBC 4.7.2
Kookkleur visueel		5,6	6,5	EBC	MEBAK 4.1.4.2.9
Filtratieduur fijn		29	45	min	EBC 4.5.1
Viscositeit 8.6 %		1,51	1,55	cP	MEBAK 4.1.4.4.3
Versuikering <		9	15	min	EBC 4.5.1
Meligheid	85,0	90,8		%	EBC 4.15
PUG (Fractie > 2.2)		1,2	4,0	%	
Hele korrels		0,3	2,0	%	EBC 4.15
β-glucanen		171	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.