

Analysis no. 050-0000088419
 Analysis date 10-3-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 12-3-2021
 Expiry date 12-9-2022
 Order no. PO nr. 153
 Quantity 12 T
 Malt type Pilsnout
 Crop year 2020
 pilsnout 284228

	Min	Result	Max		Method
Moisture		4,3	4,5	%	EBC 4.2
Extract (dry)	81,5	82,8		%	EBC 4.5.1
Difference fine/coarse		0,8	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	5,89		-	
Protein	9,5	10,2	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	633	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	39,0	43,0	%	EBC 4.9.1
Color		3,4	4,5	EBC	EBC 4.7.2
Color after boiling		5,2	6,5	EBC	MEBAK 4.1.4.2.9
Lautering time		20	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	89,3		%	EBC 4.15
PUG		2,0	4,0	%	
Glassy kernels		1,4	2,0	%	EBC 4.15
β-glucans		144	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.