



# Holland.Malt

your quality in our hands

## Certificate of analysis

Analysis no. 050-0000095411  
Analysis date 18-3-2022  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO nr 902  
Our ref.no. 0040010551 - 3219638  
Batchcode 0000290066  
Delivery date W 12  
Malt type Tarmout  
Quantity 24000 kg  
Origin The Netherlands  
Crop year 2021  
Production date March-22  
Expiry date \* September-23

	Min	Result	Max		Method
Moisture		5,1	5,5	%	EBC 4.2
Extract (dry)	82,5	84,9		%	EBC 4.5.1
pH	5,80	6,21		-	
Protein	10,0	10,6	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	713	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	38,3	44,0	%	EBC 4.9.1
Color		4,3	4,5	EBC	EBC 4.7.2
Color after boiling		5,0	5,5	EBC	MEBAK 4.1.4.2.9
Viscosity		1,98	2,00	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
β-glucans		80	100	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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