

Analysis no. 050-0000087284
 Analysis date 11-1-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 12-1-2021
 Expiry date 12-7-2022
 Order no. 4575
 Our ref.no. 4575
 Quantity 12 T
 Malt type Tarwe mout
 Crop year 2019
 Tarwemout HMTM-283332

	Min	Result	Max		Method
Moisture		4,9	5,5	%	EBC 4.2
Extract (dry)	83,0	84,1		%	EBC 4.5.1
pH	5,80	6,06		-	
Protein	10,0	11,3	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	761	800	mg/100gr	EBC 4.9.1
Kolbach	37,0	38,4	43,0	%	EBC 4.9.1
Color		4,5	4,5	EBC	EBC 4.7.2
Color after boiling		5,6	6,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,99	2,00	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
β-glucans		83	100	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.