



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000092457
Analysis date 29-9-2021
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 615
Our ref.no. 3164249
Batchcode 0000287667
Delivery date 13-10-2021
Malt type Wheat malt
Quantity 21000 kg
Origin The Netherlands
Crop year 2020
Production date September-21
Expiry date ^a March-23

	Min	Result	Max		Method
Moisture		4,8	5,5	%	EBC 4.2
Extract (dry)	82,0	83,8		%	EBC 4.5.1
Protein	10,0	10,8	12,0	%	EBC 4.3.1
Kolbach	38,0	40,8	44,0	%	EBC 4.9.1
Color		4,5		EBC	EBC 4.7.2
Color after boiling		5,1	5,5	EBC	MEBAK 4.1.4.2.9
Lautering time		33	60	min	EBC 4.5.1
Viscosity		1,91	2,20	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
β-glucans		82	100	mg/l	
FAN	80	92		mg/l	

^a 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.