

## Holland. Malt

## your quality in our hands

## Certificate of analysis

050-0000095866 7-4-2022 Selected Brewing Ingredients BV Lieshout 937 0040010551 - 3227294 0000290444 11-4-2022 Tarwemout 18000 kg The Netherlands 2021

	Min	Result	Max		Method
Moisture		4,9	5,5	%	EBC 4.2
Extract (dry)	82,5	84,7		%	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	686	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	37,1	44,0	%	EBC 4.9.1
Color		4,5	4,5	EBC	EBC 4.7.2
Color after boiling		4,9	5,5	EBC	MEBAK 4.1.4.2.9
Viscosity		1,92	2,00	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
B-glucans		79	100	mg/I	

<sup>\*</sup> Stores should be suitable for foodstuff is, day, moderate ambient temperature and protected from contamination with brids, insects and vermin. Care should be taken during handling and use to avoid abrasion which might cause dust or discress dust into the air.

\* Maximum levels of infrosamine, residues of pesticides, heavy metals and mycotoxins are in accordance with the existing EC Directive.

\*\*All products of Holland Mait are fully traceable and thus in accordance with Directives 2002/178/EC and 2004/138/EC.

HOLLAND MALT B.V.