



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000094314
Analysis date 25-1-2022
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO nr 804
Our ref.no. 0040010551 - 3195413
Batchcode 0000289221
Delivery date 28-1-2022
Malt type Tarwemout in Big Bags
Quantity 8000 kg
Origin The Netherlands
Crop year 2020/21
Production date January-22
Expiry date ^a July-23

	Min	Result	Max		Method
Moisture		5,1	5,5	%	EBC 4.2
Extract (dry)	82,5	84,8		%	EBC 4.5.1
pH	5,80	6,13		-	
Protein	10,0	11,1	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	791	850	mg/100gr	EBC 4.9.1
Kolbach	37,0	40,8	44,0	%	EBC 4.9.1
Color		4,4	4,5	EBC	EBC 4.7.2
Color after boiling		5,5	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
β-glucans		76	100	mg/l	
Grading (> 2,5 mm)	90,0			%	EBC 4.22
Rejects (<2.2 mm)			1,5	%	EBC 4.22 (Juni 2005)

^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.