

Holland. Malt

your quality in our hands

Certificate of analysis

050-0000096010 14-4-2022 Selected Brewing Ingredients BV Lieshout 973 0040010551 - 3234369 0000290560 22-4-2022 Tarwemout in Big Bags 12000 kg The Netherlands 2021

	Min	Result	Max		Method	
Moisture		5,0	5,5	%	EBC 4.2	
Extract (dry)	82,5	84,9		%	EBC 4.5.1	
pH	5,80	6,19		-		
Protein	10,0	10,5	11,5	%	EBC 4.3.1	
Soluble nitrogen in malt	600	656	850	mg/100gr	EBC 4.9.1	
Kolbach	37,0	35,6	44,0	%	EBC 4.9.1	
Color		4,5	4,5	EBC	EBC 4.7.2	
Viscosity		1,94	2,00	cP	MEBAK 4.1.4.4.3	
Saccharification time		9	15	min	EBC 4.5.1	
ß-glucans		81	100	ma/l		

^{*}Stores should be suitable for foodsfulfs, dy, moderate ambient temperature and protected from contamination with britis, insects and verime. Clear should be taken during handling and use to avoid situation which might cause dust or "Maximum level" of inflorationine, residues of pesticides, heavy metals and mycotoxions are in accordance with the existinc EC Directive.

All products of 10-foliand Metal are fully traceable and thus in accordance with Directive 2002/178/EC and

HOLLAND MALT B.V.