



# Holland.Malt

your quality in our hands

## Certificate of analysis

Analysis no. 050-0000095319  
Analysis date 15-3-2022  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO nr 895  
Our ref.no. 0040010637 - 3218039  
Batchcode 0000290005  
Delivery date 16-3-2022  
Malt type Vienna mout  
Quantity 7000 kg  
Origin The Netherlands  
Crop year 2021  
Production date March-22  
Expiry date \* September-23

	Min	Result	Max		Method
Moisture		3,9	4,5	%	EBC 4.2
Extract (dry)	80,5	83,0		%	EBC 4.5.1
pH	5,70	5,93		-	
Protein	9,00	9,44	11,50	%	EBC 4.3.1
Soluble nitrogen in malt	550	647	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	42,8	45,0	%	EBC 4.9.1
Color	9,0	9,3	12,0	EBC	EBC 4.7.2
Color after boiling	10,0	10,8	14,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,53	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	91,0		%	EBC 4.15
Glassy kernels		2,0	1,5	%	EBC 4.15

\* 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.

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