

Analysis no. 050-0000088824
 Analysis date 31-3-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 1-4-2021
 Expiry date 1-10-2022
 Order no. PO nr 181
 Quantity 10 T
 Malt type Pale Ale
 Crop year 2019/20

Pale Ale 284584

	Min	Result	Max		Method
Moisture		3,0	4,5	%	EBC 4.2
Extract (dry)	80,5	82,2		%	EBC 4.5.1
pH	5,70	5,96		-	
Protein	9,5	9,9	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	550	597	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	37,8	44,0	%	EBC 4.9.1
Color	7,0	8,6	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,9	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,52	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	87,8		%	EBC 4.15
Glassy kernels		2,4	2,0	%	EBC 4.15
β-glucans		200	150	mg/l	

Furthermore we confirm the following:

* 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.