



Specifications

Maltings	Holland Malt
Delivery date	2026
Malt type	Wheat Malt
Varieties	Dakotana, Skyscraper, Chevignon
Crop year	2025

	Min	Max		Method
Moisture		5,0	%	EBC 4.2
Extract (dry)	83,0		%	EBC 4.5.1
Protein	10,0	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	800	mg/100g	EBC 4.9.1
Kolbach	35	45	%	EBC 4.9.2
pH	5,8		-	
Saccharification time		15	min	EBC 4.5.1
Colour	3	4,5		
Colour after boiling		6,5	EBC	MEBAK 4.1.4.2.9
β-glucans		100	mg/l	
Viscosity		1,90	cP	MEBAK 4.1.4.4.3
Grading (> 2,5 mm)	90		%	EBC 4.22
Rejects		1,5	%	EBC 4.22

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.