VIKING MALT

Kim H. Madsbjerg

2 x 25 kg afhentes uge 3 2017

Organic / økologisk Pilsner Malt

Viking Malt A/S
Spirevej 5
4760 Vordingborg
Denmark
Phone: +45 55 97 50 00
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Vordingborg, 04-July-2016

Sample identification

Økologisk Pilsnermalt

VM sample No.	31641
Production No.	2016-0806 - 2016-0257
Barley Variety-Origin-Crop year	Organic / Økologisk - 2015
Barley origin	EU
Production date	15-August-2016
Økologikontrolmyndighed	DK-ØKO-100
Oprindelse	EU-jordbrug

Stats-kontrolleret økologisk

Analytical results	Method	Result	Specification Min	Target	Max	Unit
Moisture content	NIT	4,7				%
Extract fine, % of dry matter	EBC 4.5.1	82,4				%
Saccharification time	EBC 4.5.1	10				min
Wort colour	EBC 4.7.2	4,7				EBC
N total, % of dry matter	NIT	1,38				%
Protein, dry	NIT	8,6				%
Soluble N, % of dry matter	EBC 4.9.1	0,57				%
Diastatic power, dry	EBC 4.12	-				WK
Alfa-amylase acticity	Ceralpha method	118				U/g
Beta-amylase activity	Betamyl method	10,2				U/g
pH of wort	EBC 8.17	5,9				-
ß-glucan in wort	EBC 8.13.2	189				mg/l
Friability	EBC 4.15	94				%
Partly unmodified grains (PUG)	EBC 4.15	1,6				%
Glassy grains	EBC 4.15	1,4				%
Gushing	Carlsberg Method	0				g/btl
Screenings <2.2 mm	EBC 4.22	0,7				%
OTA, barley	External lab.	0,32			5,0	ppb
OTA, malt	External lab.	0,4			3,0	ppb
DON, barley	External lab.	39			1250	ppb
ZEA, barley	External lab.	<2			100	ppb
T2, barley	External lab.	3			N/A	ppb
HT2, barley	External lab.	6			N/A	ppb
Aflatoxins B1, barley	External lab.	<0,1			2,0	ppb
Aflatoxins B1,B2,G1,G2, barley	External lab.	<0,1			4,0	ppb
Chlormequat, barley	External lab.	Not detected			0	
Mepiquat, barley	External lab.	Not detected			0	
Glyphosate, barley	External lab.	Not detected			0	
Lead, barley	External lab.	0,014			0,20	ppm
Cadmium, barley	External lab.	0,0069			0,10	ppm
Mercury, barley	External lab.	<0,002			0,02	ppm
Tin, barley	External lab.	<0,01			50	ppm
Pesticides, barley, Multimethod	External lab.	Not detected			0	

Viking Malt A/S - www.vikingmalt.com - Spirevej 5 - DK-4760 - Vordingborg - +45 55 97 50 00 - VAT DK16993409 - VIKING MALT

Yours sincerely,
Lars Studsgaard
Viking Malt A/S

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Kim Madsbjerg

Uge 03 2017

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Vordingborg, 23-January-2017

Sample identification

Viking Malt Sample No.	32396
Production no.	2017-0507
Barley Variety - Crop year	60% Quench 2015, 40% Quench 2016
Production date	30-December-2016

Analytical results	Method	Result	Min	Unit
Moisture content	NIT	4,5		%
Extract fine, % of dry matter	EBC 4.5.1	81,7	81	%
Extract fine, as is	EBC 4.5.1	**78,0**		%
Saccharification time	EBC 4.5.1	10		min
Wort colour	EBC 4.7.2	3,9		EBC
N total, % of dry matter	NIT	1,64	1,44	%
Protein, dry	NIT	10,3	9,0	%
Soluble N, % of dry matter	EBC 4.9.1	0,60	0,56	%
Alfa-amylase acticity	Ceralpha method	180	160*	U/g
Beta-amylase activity	Betamyl method	13,9	13*	U/g
pH of wort	EBC 8.17	6,1	5,8	-
ß-glucan in wort	EBC 8.13.2	113		mg/l
Friability	EBC 4.15	93	80	%
Partly unmodified grains (PUG)	EBC 4.15	1,4		%
Glassy grains	EBC 4.15	1,2		%
Gushing	Carlsberg Method/DMG I-L-044	0		g/btl
Screenings <2.2 mm	EBC 4.22	0,9		%
Foreign matters	EBC 4.22	< 0,1		%

Yours sincerely,

Lars Studsgaard
Viking Malt A/S

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VIKING PALE ALE MALT

Delivery in bulk, 500 kg bigbags or 25 kg bags

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www.vikingmalt.com

Vordingborg, 12-September-2016

Sample identification

Viking Malt Sample No.	31696
Production no.	2016-0269
Barley Variety - Crop year	Sanette - 2015
Production date	26-August-2016

			Specification			
Analytical results	**Method**	**Result**	**Min**	**Target**	**Max**	**Unit**
Moisture content	NIT	4,7			5	%
Extract fine, % of dry matter	EBC 4.5.1	83,6	80			%
Extract fine, as is	EBC 4.5.1	**79,7**				%
Saccharification time	EBC 4.5.1	10				min
Wort colour	EBC 4.7.2	5,5	4,0		7,0	EBC
N total, % of dry matter	NIT	1,47			1,84	%
Protein, dry	NIT	9,2			11,5	%
Soluble N, % of dry matter	EBC 4.9.1	0,70				%
Kolbach Index		48	43			WK
ß-glucan in wort	EBC 8.13.2	55			200	mg/l
Friability	EBC 4.15	95				%
Partly unmodified grains (PUG)	EBC 4.15	0,9				%
Glassy grains	EBC 4.15	0,9				%
Gushing	Carlsberg Method/DMG I-L-044	0			0	g/btl
Screenings <2.2 mm	EBC 4.22	0,7			1,5	%

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Yours sincerely

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