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|---------------------------------------|-------------------------|-------------------|
| Product number | Lot number | |
| 315002 | H00601189135 | |
| Product | | |
| Viking Pilsner Malt Organic 25 kg bag | | |
| Blending date | Best before date | Print date |
| 17.11.2025 | 17.11.2027 | 10.02.2026 |
| Country of orig | Sample ID | |
| SE | 00214140 | |

| Test descr | U/M | Result | MU% | Min | Max | Meas mtd | Lab |
|-----------------------------------|----------|--------|-----|------|------|------------|--------|
| Betaglucan Content of Malt, calc | mg/l | 128 | | | | EBC 4.16.3 | VM LAB |
| Color of Malt, calc | °EBC | 3.8 | | 2.5 | 5.0 | EBC 4.7.1 | VM LAB |
| Diastatic Power of Malt, calc | WK dw | 290 | | 170 | | EBC 4.12.1 | VM LAB |
| Extract of Malt, fine grind, calc | % dw | 83.9 | | 80.0 | | EBC 4.5.1 | VM LAB |
| Free Amino Nitrogen, calc | mg/l | 155 | | 120 | | EBC 8.10.1 | VM LAB |
| Friability, calc | % | 95.4 | | 75.0 | | EBC 4.15 | VM LAB |
| Gushing, water, calc | g/bottle | 0 | | | 5 | Carls. Mod | VM LAB |
| Moisture, calc | % | 4.7 | | | 5.0 | EBC 4.2 | VM LAB |
| Protein, calc | % dw | 8.9 | | | 12.5 | EBC 4.3.2 | VM LAB |
| Soluble Nitrogen of Malt, calc | mg/100g | 653 | | | 800 | EBC 4.9.2 | VM LAB |

Crop year & Variety
2024 ORGANIC 100 %

GEL. TEMP. 2024 ORGANIC 64,4°C

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