



CERTIFICATE OF ANALYSIS

Manuka Smoked 038

MSM 038 BB 17 JUL 2025

Parameter	Result	Specification
Moisture	4.00	Max 5.0%
Extract - Fine Dry	82.93	Min 79%
Extract - Coarse Dry	81.66	
Extract - Fine As-is	79.62	
Extract - Coarse As-is	78.39	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	4.90	3 - 5
Total Nitrogen - Kjeldahl (%)	1.54	1.35 - 1.65
Soluble Nitrogen - Kjeldahl (%)	0.63	
Kolbach Index	40.90	35 - 41
pH	5.76	5.7 - 6.0
Free Amino Nitrogen (mg / l)	158.25	min 120
Friability	95.89	min 85%
Glassy Corns	0.15	max 2.0%
P.U.G.	0.52	max 5.0%
Screenings > 2.8mm	91.9%	
Screenings 2.5 - 2.8mm	6.9%	
Screenings 2.0 - 2.5 mm	1.2%	
Screenings < 2.0mm	0.0%	
Total Phenols (ppm)	50	Min 15
Predicted Spirit yield	418	Min 405 l/ton
Variety	Laureate	

PHONE: +64 3 3254 447 MOBILE: +64 27 462 2580

721 HORORATA DUNSANDEL RD CANTERBURY, NEW ZEALAND 7682 EMAIL: doug@gladfieldmalt.co.nz