



CERTIFICATE OF ANALYSIS

Wheat 151

WHE 151 BB 2 OCT 2025

Parameter	Result	Specification
Moisture	4.75	Max 6.0 %
Extract - Fine Dry	84.07	Min 81%
Extract - Coarse Dry	83.86	
Extract - Fine As-is	80.08	
Extract - Coarse As-is	79.88	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	3.44	3.2 - 4.2
Total Nitrogen - Kjeldahl (%)	1.70	1.50 - 1.80
Soluble Nitrogen - Kjeldahl (%)	0.65	
Kolbach Index	38.23	33 - 40
pH	6.05	5.7 - 6.2
Free Amino Nitrogen (mg / l)	87.69	
Friability		
Glassy Corns		
P.U.G.		
Screenings > 2.8mm	92.6%	
Screenings 2.5 - 2.8mm	7.3%	
Screenings 2.0 - 2.5 mm	0.1%	
Screenings < 2.0mm	0.0%	

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