



## CERTIFICATE OF ANALYSIS

Wheat 152

WHE 152 BB 11 OCT 2025

Parameter	Result	Specification
Moisture	4.28	Max 6.0 %
Extract - Fine Dry	84.42	Min 81%
Extract - Coarse Dry	84.01	
Extract - Fine As-is	80.81	
Extract - Coarse As-is	80.42	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	3.75	3.2 - 4.2
Total Nitrogen - Kjeldahl (%)	1.50	1.50 - 1.80
Soluble Nitrogen - Kjeldahl (%)	0.52	
Kolbach Index	34.66	33 - 40
pH	6.06	5.7 - 6.2
Free Amino Nitrogen (mg / l)	90.66	
Friability		
Glassy Corns		
P.U.G.		
Screenings > 2.8mm	94.3%	
Screenings 2.5 - 2.8mm	5.5%	
Screenings 2.0 - 2.5 mm	0.2%	
Screenings < 2.0mm	0.0%	

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