The 20th Standard Malt has been accepted after analysis by the Analysis Committee of the European Brewery Convention. The malt can be used for checking the results of test methods described in Analytica-EBC or for calibration of apparatus (e.g. Friabilimeter) or other methods (flow injection, near infrared reflectance etc.).

To place an order:

The required order form including complete data of Company (contact, invoicing, delivery, phone and telecopy numbers, VAT or ID-Nr as CNPJ, CUIT,..) are to be sent to the contact below:

**IFBM-Qualtech group**
Pôle Technologique de Nancy-Brabois
7, rue du Bois-de-la-Champelle
B.P. 267
F-54512 VANDOEUVRE LES NANCY CEDEX
FRANCE
☎: +33 (0)3 83 44 88 00
Telecopy: +33 (0)3 83 44 12 90
Contact: christophe.rampont@qualtech-goupe.com

Price:

Price per can (~0.650 Kg net weight): 25,00 Euros (€) excluding transport, bank, specific documents and potential extra charges as customs charges

Terms of delivery:

IFBM is usually using its own TNT/FedEx transport carrier with DAP Town of delivery terms (incoterms 2010). Delivery terms may be with EXW Vandoeuvre les Nancy (incoterms 2010) for customers of countries which practice import charges or customers of countries who are using their own transport carrier.

Terms of payment:

Payment by bank transfer has to be made to IFBM upon receipt of standard malt and/or commercial invoice. Potential extra charges or transport charges of documents separately of goods will be charged back to customer. Advance payment may be required in cases of a new customer or customer using its own carrier.

IFBM bank details:

**RELEVE D’IDENTITE BANCAIRE**
BANQUE
GUICHET
N° compte
Clé
IBAN (International Bank Account Number)
Domiciliation
CAE NANCY
44 RUE DES DOMINICAINS
BP 840
54011 NANCY CEDEX
Tél : 03 83 34 55 05
Domiciliation
CAE NANCY
44 RUE DES DOMINICAINS
BP 840
54011 NANCY CEDEX
Tél : 03 83 34 55 05

**Titulaire du compte (Account Owner)**
INST FCAIS BOISSON BRAS MALTERIE
7 RUE DU BOIS DE LA CHAMPELLE
54500 VANDOEUVRE LES NANCY

**BIC (Bank Identifier Code)**
CMCIFRRP

**RELEVE D’IDENTITE BANCAIRE**
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54500 VANDOEUVRE LES NANCY

**BIC (Bank Identifier Code)**
CMCIFRRP

Delivery time:

The standard malt is usually delivered to foreigner customers within 14 (EU) or 21 days (out of EU) from the receipt date of their complete order form. Please note that mean delivery time may be lengthened by specific procedures of customer’s import or during the summer period in July and August: for this reason we request to customers to anticipate their urgent needs of EBC standard malt.
<table>
<thead>
<tr>
<th>Analysis</th>
<th>Units</th>
<th>EBC Method</th>
<th>n</th>
<th>Reference value</th>
<th>Tolerance ±</th>
<th>Repeatability r₉₅</th>
<th>Reproducibility R₉₅</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>%</td>
<td>4.2</td>
<td>28</td>
<td>4.7</td>
<td>0.30</td>
<td>0.37</td>
<td>0.46</td>
</tr>
<tr>
<td>Total Nitrogen</td>
<td>% dm</td>
<td>4.3.1/4.3.2</td>
<td>28</td>
<td>1.68</td>
<td>0.043</td>
<td>0.056</td>
<td>0.073</td>
</tr>
<tr>
<td>Extract Fine grind</td>
<td>% dm</td>
<td>4.5.1</td>
<td>25</td>
<td>82.6</td>
<td>0.80</td>
<td>0.45</td>
<td>1.18</td>
</tr>
<tr>
<td>Wort colour spectro.</td>
<td>EBC units</td>
<td>4.7.1</td>
<td>16</td>
<td>3.8</td>
<td>0.90</td>
<td>0.31</td>
<td>1.29</td>
</tr>
<tr>
<td>Wort colour visual</td>
<td>EBC units</td>
<td>4.7.2</td>
<td>18</td>
<td>3.1</td>
<td>0.78</td>
<td>0.45</td>
<td>1.15</td>
</tr>
<tr>
<td>Wort viscosity</td>
<td>mPa.s</td>
<td>4.8</td>
<td>25</td>
<td>1.59</td>
<td>0.071</td>
<td>0.029</td>
<td>0.102</td>
</tr>
<tr>
<td>Wort soluble N</td>
<td>mg/l</td>
<td>4.9.1/4.9.3</td>
<td>28</td>
<td>688</td>
<td>34.9</td>
<td>41.5</td>
<td>57.5</td>
</tr>
<tr>
<td>Wort soluble N</td>
<td>% dm</td>
<td>4.9.1/4.9.3</td>
<td>28</td>
<td>0.62</td>
<td>0.031</td>
<td>0.034</td>
<td>0.050</td>
</tr>
<tr>
<td>Kolbach Index</td>
<td>%</td>
<td>4.9.1/4.9.3</td>
<td>28</td>
<td>36.9</td>
<td>2.15</td>
<td>2.22</td>
<td>3.42</td>
</tr>
<tr>
<td>Wort FAN</td>
<td>mg/l</td>
<td>4.10</td>
<td>24</td>
<td>133</td>
<td>13.8</td>
<td>10.3</td>
<td>20.8</td>
</tr>
<tr>
<td>Wort FAN</td>
<td>% dm</td>
<td>4.10</td>
<td>24</td>
<td>0.12</td>
<td>0.012</td>
<td>0.009</td>
<td>0.019</td>
</tr>
<tr>
<td>Fermentability</td>
<td>%</td>
<td>4.11.1</td>
<td>14</td>
<td>82.4</td>
<td>1.84</td>
<td>0.87</td>
<td>2.68</td>
</tr>
<tr>
<td>Diastatic Power</td>
<td>WK/dm</td>
<td>4.12.1/4.12.2</td>
<td>16</td>
<td>265</td>
<td>36.5</td>
<td>20.0</td>
<td>53.5</td>
</tr>
<tr>
<td>α-Amylase</td>
<td>DU/dm</td>
<td>4.13</td>
<td>13</td>
<td>64</td>
<td>13.0</td>
<td>8.7</td>
<td>19.3</td>
</tr>
<tr>
<td>Modification</td>
<td>%</td>
<td>4.14</td>
<td>11</td>
<td>85</td>
<td>11.3</td>
<td>11.6</td>
<td>18.0</td>
</tr>
<tr>
<td>Homogeneity</td>
<td>%</td>
<td>4.14</td>
<td>11</td>
<td>69</td>
<td>18.2</td>
<td>12.0</td>
<td>27.1</td>
</tr>
<tr>
<td>Friability</td>
<td>%</td>
<td>4.15</td>
<td>25</td>
<td>79.4</td>
<td>3.7</td>
<td>2.9</td>
<td>5.6</td>
</tr>
<tr>
<td>Glassy Corns</td>
<td>%</td>
<td>4.15</td>
<td>25</td>
<td>1.1</td>
<td>1.0</td>
<td>1.1</td>
<td>1.6</td>
</tr>
<tr>
<td>Partly Unmod. Grains</td>
<td>%</td>
<td>4.15</td>
<td>25</td>
<td>7.6</td>
<td>3.5</td>
<td>1.9</td>
<td>5.1</td>
</tr>
<tr>
<td>Total β-Glucan fluo.</td>
<td>mg/l</td>
<td>4.16.1/4.16.2</td>
<td>25</td>
<td>287</td>
<td>80</td>
<td>33</td>
<td>115</td>
</tr>
<tr>
<td>Wort pH</td>
<td></td>
<td>8.17</td>
<td>24</td>
<td>6.10</td>
<td>0.07</td>
<td>0.037</td>
<td>0.102</td>
</tr>
<tr>
<td>Boiled Wort colour spectro.</td>
<td>EBC units</td>
<td>4.19</td>
<td>19</td>
<td>4.9</td>
<td>0.80</td>
<td>0.53</td>
<td>1.19</td>
</tr>
</tbody>
</table>

**Note**

Because of the risk of uptake of water and change of values once the can has been opened an immediate use is recommended.
Results are shown on the opposite table.

The repeatability value for wort colour visual by comparator (*) is given as an indication because repeatability cannot be estimated in the case of an interval basis measurement.

For each method, the following values were calculated:
- reference value
- tolerance (95% confidence level)
- repeatability (95% confidence level)

This table should be used as follows to check duplicate results obtained when analyzing the malt:

1 – the difference between duplicates should be less than $r_{95}$
2 – the mean result should lie within the range: reference value ± tolerance

For example, the measurement of Total Nitrogen % dry matter, the difference between duplicates should not exceed 0,056 % dm and the mean value should be 1,68 ± 0,043, that is between 1,637 and 1,723 % dm.