

Proficiency Testing

Beverage

ISO/IEC 17043



MAPS Malt Analytes

The LGC MAPS scheme covers test materials from the full range of barley and malted barley used for brewing and distilling.

Malt is a complex product and forms a key ingredient in brewing and distilling. It is considered to be at the heart of the process, providing most of the sugars and complex carbohydrates which produce the alcohol and flavour of the final product.

These test materials are analysed for a wide range of analytes, using European Brewing Convention (EBC) and Institute of Brewing and Distilling

(IBD) methods, as well as a number of other physical and chemical methods.

Meeting the demanding specifications laid down by brewers and distillers is critical to the business of any maltster and is greatly dependent on the quality of the malting barley. For this reason the accuracy of the laboratory analysis is essential as it will ultimately decide if the product is suitable for use in the production plant.



0001

Test Material*	Analyte*
Brewers and distillers malt	Alpha amylase, Cold water extract, Diastatic power (DP IoB and DPWK), Dimethyl sulfide (free, total), Dimethyl sulfide precursor, EBC fraction IV, EBC reject fraction, Friability, Glassy (whole) corns, Glycosidic nitrile, Hartong VZ45, Homogeneity, Malt mod homogeneity, Malt modification, Moisture, NDMA, Nitrogen (total), Partly unmodified grains, Phenols (total), Residual sulfur dioxide, Sieving tests.
Brewers and distillers malt (EBC wort)	Beta glucan, Boiled wort colour, Colour, Extracts, Extract difference, FAN, Fermentability (boiled), Kolbach index, pH, TSN, Viscosity.
Brewers and distillers malt (IOB wort)	Beta glucan, Colour, Extracts, Extract difference, FAN, Fermentability (boiled, unboiled), pH, Predicted spirit yield, Soluble extract difference, Soluble extract, SNR, TSN, Viscosity.
Barley	BRF (8ml test), EBC fraction IV, EBC reject fraction, Germinative capacity, Germinative energy, Hectolitre weight, Moisture, Nitrogen (total), Sieving tests, Thousand corn weight.
Black malt	Colour, Moisture.
Crystal malt	Colour, Degrees of crystallisation, Moisture.
High diastatic power malt	Moisture, DPWK, Diastatic Power, Alpha Amylase, IoB Soluble Extract 0.7mm, TSN (Total Soluble Nitrogen) FAN (Free Alpha Amino Nitrogen), Glycosidic Nitrile.
Malt flour	NDMA. Mycotoxin analysis (Ochratoxin A and Deoxynivalenol (DON)).
Malted wheat	Moisture, DPWK, Diastatic Power, Alpha Amylase, Protein, Extract: 0.2mm, Boiled Wort Colour, Kolbach Index, EBC Fermentability (Boiled), IoB Extract 0.7mm, pH, Colour, TSN (Total Soluble Nitrogen), SNR (Soluble Nitrogen Ratio), FAN (Free Alpha Amino Nitrogen), Viscosity, Beta Glucan.

* The full range and availability of test materials and analytes is determined on an annual basis and may be added or removed. For accredited and non-accredited status please see current application form/scheme description.



Identify proficiency testing schemes to fit your requirements.
Search and order online now at [lgcstandards.com/pt](https://www.lgcstandards.com/pt)