

Weizenquellmehl Walze

Product specifications

Hydrothermic pregelled starch of wheat flour type 550 by drum dryer

Sensory: light cream-coloured powder

Contents

100 % wheat flour type 550

Quality

Foodstuffs and Feedstuffs Act (LFGB); Maximum quantities of mykotoxins Decree (MHmV); Maximum quantities of residues Decree (RHmV); The product is not subject to labelling according to Decree (EU) 1829/2003 and Decree (EU) 1830/2003

Nutritional values per 100 g

Energy	360 Kcal		
	1528 KJ		
Protein	11,5 g	Roughage	4,6 g
Phenylalanine	0,6 g	Minerals	0,5 g
Fat	1,2 g	Sodium	2,169 mg
Saturated fatty acids	0,2 g	Potassium	158,350 mg
Mono unsaturated fatty acids	0,1 g	Calcium	18,438 mg
Polyunsaturated fatty acids	0,7 g	Phosphorus	117,136 mg
Carbohydrates	75,7 g	Iron	1,085 mg
Mono- / Disaccharides	0,3 g	Water	6,4 g
Polysaccharides	75,0 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	5,00	8,00	%
Viscosity (8g)	AA~QS005	45,00		Skt
Density (100ml)	AA~QS006	460,00	560,00	g/l

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	50000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/g
Enterobacteriaceae	AA~QS091	100	/g
Coliforms	AA~QS090	100	/g
Escherichia coli	AA~QS095	negative	/g
Salmonella	AA~QS101	negative	/25g

Other

Packaging: see packaging data sheet

Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)