

Bio-Weizenquellmehl Purvit grob (öko)

Product specifications

Hydrothermic pregelged starch of organic wheat flour type 550 by drum dryer
Sensory: light cream-coloured small flakes

Contents

100 % organic-wheat flour type 550

Quality

Organic product according to decree (EC) 2018/848 (Control no DE-ÖKO-003) ; Code covering food and feeding stuff (LFGB); Traceability according to decree (EC) 178/2002; Quantity of contaminants according to decree (EC) 1881/2006; The product has not to be labelled according to decree (EC) 1829/2003 and decree (EC) 1830/2003

Nutritional values per 100 g

Energy	367 Kcal		
	1557 KJ		
Protein	11,4 g	Roughage	4,6 g
Phenylalanine	0,6 g	Minerals	0,5 g
Fat	1,2 g	Sodium	2,158 mg
Saturated fatty acids	0,2 g	Salt (calculated)	5,394 mg
Mono unsaturated fatty acids	0,1 g	Potassium	157,504 mg
Polyunsaturated fatty acids	0,6 g	Calcium	18,340 mg
Carbohydrates	75,3 g	Phosphorus	116,510 mg
Mono- / Disaccharides	0,3 g	Iron	1,079 mg
Polysaccharides	74,6 g	Water	6,9 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA-QS011	6,00	9,00	%
Viscosity (8g)	AA-QS005	45,00		Skt
Density (100ml)	AA-QS006	350,00	450,00	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: Paper bag neutral 35x15x95 (4017)
Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)