

Reisquellmehl pur Reivit grob

Product specifications

Hydrothermic pregelled starch of rice flour by drum dryer
Sensory: white small flakes

Contents

100 % rice flour

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 | 364 Kcal | | |
| | 1548 KJ | | |
| Protein | 7,6 g | Roughage | 1,5 g |
| Phenylalanine | 0,4 g | Minerals | 0,6 g |
| Fat | 0,7 g | Sodium | 4,219 mg |
| Saturated fatty acids | 0,1 g | Potassium | 109,705 mg |
| Mono unsaturated fatty acids | 0,2 g | Calcium | 7,384 mg |
| Polyunsaturated fatty acids | 0,2 g | Phosphorus | 94,937 mg |
| Carbohydrates | 82,0 g | Iron | 0,422 mg |
| Mono- / Disaccharides | 0,2 g | Water | 7,7 g |
| Polysaccharides | 81,5 g | | |

Chemical and physical specifications

| Test | | min. | max. | Unit |
|------------------|----------|--------|--------|------|
| Moisture (130°C) | AA~QS011 | 6,00 | 9,00 | % |
| Viscosity (9g) | AA~QS004 | 60,00 | | 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: see packaging data sheet
Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)