

Roggenquellmehl Rogvit grob

Product specifications

Hydrothermic pregelled starch of rye flour type 997 by drum dryer
Sensory: grey-coloured small flakes

Contents

100 % rye flour type 997

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	340 Kcal		
	1443 KJ		
Protein	8,1 g	Roughage	9,5 g
Phenylalanine	0,4 g	Minerals	0,9 g
Fat	1,3 g	Sodium	1,098 mg
Saturated fatty acids	0,2 g	Potassium	313,033 mg
Mono unsaturated fatty acids	0,3 g	Calcium	27,459 mg
Polyunsaturated fatty acids	0,7 g	Phosphorus	207,590 mg
Carbohydrates	74,0 g	Iron	2,087 mg
Mono- / Disaccharides	1,1 g	Water	6,2 g
Polysaccharides	67,2 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	5,00	8,00	%
Viscosity (8g)	AA~QS005	60,00		Skt
pH (5g)	AA~QS057	6,00	8,00	
Sieve >500µm	AA~QS010	0,00	1,00	%
Sieve 250-500µm	AA~QS010	5,00	15,00	%
Sieve 125-250µm	AA~QS010	35,00	50,00	%
Sieve 75-125µm	AA~QS010	25,00	40,00	%
Sieve <75µm	AA~QS010		25,00	%

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	10000	/g
Yeasts	AA~QS089	500	/g
Mould	AA~QS089	500	/g
Enterobacteriaceae	AA~QS091	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)