

Bio-Weizenvollkornquellmehl fein (öko)

Product specifications

Hydrothermic pregelged starch of organic wheat wholemeal flour by extruder

Sensory: brown-coloured powder

Contents

100 % organic-wheat wholemeal flour

Quality

Organic Agriculture according to Decree (EU) 834/2007 - DE-ÖKO-003 - ; 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	311 Kcal		
	1320 KJ		
Protein	12,2 g	Roughage	13,9 g
Phenylalanine	0,7 g	Minerals	1,7 g
Fat	1,9 g	Sodium	8,036 mg
Saturated fatty acids	0,3 g	Potassium	397,603 mg
Mono unsaturated fatty acids	0,3 g	Calcium	34,438 mg
Polyunsaturated fatty acids	1,1 g	Phosphorus	355,860 mg
Carbohydrates	61,3 g	Iron	3,339 mg
Mono- / Disaccharides	0,6 g	Water	9,0 g
Polysaccharides	58,3 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA-QS011		11,00	%
Viscosity (9g)	AA-QS004	15,00		Skt
Density (100ml)	AA-QS006	540,00	640,00	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)

interquell GmbH - Bahnhofstraße 94 - D-86845 Großaitingen - Tel. 0049-8203-9601-0 - Fax. 0049-8203-5645 - www.interquell.de

Quality Assurance, 19.11.2012