

Bio-Dinkelvollkornquellmehl fein (öko)

Product specifications

Hydrothermic pregelled starch of organic spelt wholemeal flour by extruder

Sensory: brown-coloured powder

Contents

100 % organic-spelt wholemeal flour

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	349 Kcal		
	1474 KJ		
Protein	12,0 g	Roughage	9,1 g
Phenylalanine	0,5 g	Minerals	2,1 g
Fat	2,8 g	Sodium	2,890 mg
Saturated fatty acids	0,4 g	Salt (calculated)	7,224 mg
Mono unsaturated fatty acids	0,3 g	Potassium	461,304 mg
Polyunsaturated fatty acids	1,2 g	Calcium	22,704 mg
Carbohydrates	64,4 g	Phosphorus	424,152 mg
Mono- / Disaccharides	0,6 g	Iron	4,334 mg
Polysaccharides	63,3 g	Water	9,0 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: Paper bag neutral 35x12x92 (4016)

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