

Weizengrießflocken

Product specifications

Hydrothermic pregelled starch of wheat semolina by drum dryer

Sensory: light cream-coloured flakes

Contents

100 % wheat semolina

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	357 Kcal
	1514 KJ
Protein	11,0 g
Fat	0,9 g
Carbohydrates	76,1 g
Roughage	4,6 g
Minerals	0,4 g
Water	7,0 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		7,00	%
aw-value	...		0,40	
Viscosity (8g)	AA~QS005	85,00	115,00	Skt
Density (100ml)	AA~QS006	190,00	250,00	g/l

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	10000	/g
Yeasts	AA~QS089	100	/g
Mould	AA~QS089	100	/g
Enterobacteriaceae	AA~QS091	100	/g
Escherichia coli	AA~QS095	10	/g
Bacillus cereus	AA~QS092	1000	/g
Salmonella	AA~QS101	negative	/25g

Other

Packaging: see packaging data sheet

Guaranteed minimum shelf life: 9 months under normal conditions (20°C, 55% relative humidity)