

Bio-Hafervollkornquellmehl fein (öko)

Product specifications

Hydrothermic pregelled starch of organic oat wholemeal flour by extruder

Sensory: brown-coloured powder

Contents

100 % organic-oat 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	366 Kcal		
	1540 KJ		
Protein	13,1 g	Roughage	10,0 g
Phenylalanine	0,7 g	Minerals	3,0 g
Fat	7,4 g	Sodium	8,709 mg
Saturated fatty acids	1,5 g	Salt (calculated)	21,772 mg
Mono unsaturated fatty acids	2,6 g	Potassium	368,057 mg
Polyunsaturated fatty acids	2,9 g	Calcium	82,943 mg
Carbohydrates	56,8 g	Phosphorus	354,579 mg
Mono- / Disaccharides	1,1 g	Iron	6,013 mg
Polysaccharides	53,6 g	Water	9,8 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA-QS011		11,00	%
Viscosity (9g)	AA-QS004	30,00		Skt
Density (100ml)	AA-QS006	450,00	550,00	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)

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