

Hafervollkornquellmehl fein

Product specifications

Hydrothermic pregelised starch of oat wholemeal flour by extruder

Sensory: brown-coloured powder

Contents

100 % oat wholemeal flour

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	367 Kcal		
	1549 KJ		
Protein	14,8 g	Roughage	5,6 g
Phenylalanine	0,8 g	Minerals	1,8 g
Fat	7,1 g	Sodium	5,964 mg
Saturated fatty acids	1,4 g	Potassium	266,374 mg
Mono unsaturated fatty acids	2,5 g	Calcium	54,666 mg
Polyunsaturated fatty acids	2,8 g	Phosphorus	402,543 mg
Carbohydrates	60,8 g	Iron	4,175 mg
Mono- / Disaccharides	1,1 g	Water	9,9 g
Polysaccharides	57,7 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	8,00	11,00	%
Viscosity (9g)	AA~QS004	30,00	60,00	Skt
Density (100ml)	AA~QS006	470,00	570,00	g/l
Sieve >100µm	AA~QS010		80,00	%
Sieve >200µm	AA~QS010		40,00	%

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	50000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/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)

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