

## Roggenmalzflocken

### Product specifications

Roasting of rye malt by micronicer and afterwards flaking process.

Sensory: brown flakes

### Contents

100 % rye malt

### 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	361 Kcal		
	1533 KJ		
Protein	10,1 g	Roughage	3,8 g
		Minerals	1,5 g
Fat	1,1 g	Sodium	0,600 mg
Carbohydrates	77,6 g	Potassium	4,900 mg
Mono- / Disaccharides	2,9 g	Calcium	2,000 mg
Polysaccharides	46,2 g	Phosphorus	1,250 mg
		Iron	12,200 mg
		Water	5,8 g

### Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	4,00	7,00	%
Density (1000ml)	AA~QS007	400,00	500,00	g/l

### Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	1000000	/g
Yeasts	AA~QS089	20000	/g
Mould	AA~QS089	20000	/g
Enterobacteriaceae	AA~QS091	100	/g
Coliforms	AA~QS090	1000	/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)