

## Weizenflocken

### Product specifications

Thermal stabilising of wheat by micronicer and afterwards flaking process.

Sensory: brown flakes

### Contents

100 % wheat

### 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	303 Kcal		
	1285 KJ		
Protein	11,9 g	Roughage	13,5 g
Phenylalanine	0,7 g	Minerals	1,7 g
Fat	1,9 g	Sodium	7,824 mg
Saturated fatty acids	0,3 g	Potassium	387,117 mg
Mono unsaturated fatty acids	0,3 g	Calcium	33,530 mg
Polyunsaturated fatty acids	1,1 g	Phosphorus	346,475 mg
Carbohydrates	59,6 g	Iron	3,251 mg
Mono- / Disaccharides	0,6 g	Water	11,4 g
Polysaccharides	56,8 g		

### Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	9,00	13,00	%
Density (1000ml)	AA~QS007	390,00	490,00	g/l

### Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	500000	/g
Yeasts	AA~QS089	10000	/g
Mould	AA~QS089	10000	/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: 18 months under normal conditions (20°C, 55% relative humidity)