Article-Nr. 3202xx

Bio-Weizenröstmalzmehl (öko)

Product specifications

Roasting of organic wheat malt by micronicer and afterwards milling process.
Sensory: light brown powder

Contents

100 % organic-wheat malt

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	360	Kcal			
	1529	KJ			
Protein	10,8	g	Roughage	4,4	g
Phenylalanine		g	Minerals	1,5	g
Fat	1,5	g	Sodium	0,440	mg
Saturated fatty acids		g	Salt (calculated)	1,100	mg
Mono unsaturated fatty acids		g	Potassium	3,400	mg
Polyunsaturated fatty acids		g	Calcium	0,760	mg
Carbohydrates	76,0	g	Phosphorus	1,140	mg
Mono- / Disaccharides	3,7	g	Iron	10,700	mg
Polysaccharides	47,5	g	Water	5,9	g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	5,00	8,00	%
Density (100ml)	AA~QS006	480,00	580,00	g/l
Sieve >1000µm	AA~QS010		5,00	%

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	negative	/g
Escherichia coli	AA~QS095	100	/g
Salmonella	AA~QS101	negative	/25g

Other

Packaging: Paper bag neutral 48x70 (4115)
Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)

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