

Weizenmalzschrot 28017

Product specifications

Roasting of wheat malt by micronicer and afterwards grit process.

Sensory: brown grit

Contents

100 % wheat 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	360 Kcal		
	1529 KJ		
Protein	10,8 g	Roughage	4,4 g
		Minerals	1,5 g
Fat	1,5 g	Sodium	0,440 mg
Carbohydrates	76,0 g	Potassium	3,400 mg
Mono- / Disaccharides	3,7 g	Calcium	0,760 mg
Polysaccharides	47,5 g	Phosphorus	1,140 mg
		Iron	10,700 mg
		Water	5,9 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	4,00	7,00	%
a-Amylase	AA~QS049	20,00	60,00	E/g
Density (100ml)	AA~QS006	530,00	630,00	g/l
Sieve >2000µm	AA~QS010		12,00	%
Sieve 1000-2000µm	AA~QS010	60,00		%
Sieve 500-1000µm	AA~QS010	10,00		%
Sieve 250-500µm	AA~QS010		6,00	%
Sieve 125-250µm	AA~QS010		6,00	%
Sieve <125µm	AA~QS010		6,00	%

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	100000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/g
Enterobacteriaceae	AA~QS091	100	/g
Bacillus cereus	AA~QS092	100	/g
Staphylococcus aureus	AA~QS102	100	/g
Escherichia coli	AA~QS095	10	/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)