

## Roggendunkelröstmehl

### Product specifications

Roasting of rye by micronicer and afterwards milling process.

Sensory: dark brown powder

### Contents

100 % dark roasted rye

### 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	327 Kcal		
	1388 KJ		
Protein	10,6 g	Roughage	14,7 g
Phenylalanine	0,6 g	Minerals	2,1 g
Fat	1,9 g	Sodium	4,238 mg
Saturated fatty acids	0,3 g	Potassium	568,801 mg
Mono unsaturated fatty acids	0,4 g	Calcium	41,266 mg
Polyunsaturated fatty acids	0,9 g	Phosphorus	375,855 mg
Carbohydrates	66,9 g	Iron	3,123 mg
Mono- / Disaccharides	0,9 g	Water	3,8 g
Polysaccharides	57,6 g		

### Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	2,00	4,00	%
Density (100ml)	AA~QS006	460,00	560,00	g/l
Sieve >500µm	AA~QS010		5,00	%
α-Amylase	AA~QS049		20,00	E/g
Colour value	Pantone	463,00	464,00	

### Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	50000	/g
Yeasts	AA~QS089	1000	/g
Enterobacteriaceae	AA~QS091	100	/g
Mould	AA~QS089	1000	/g
Escherichia coli	AA~QS095	negative	/g
Coliforms	AA~QS090	100	/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)