

Gerstendunkelröstmalzmehl

Product specifications

Roasting of barley malt by micronicer and afterwards milling process.

Sensory: dark brown powder

Contents

100 % dark barley 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	331 Kcal		
	1390 KJ		
Protein	10,4 g	Roughage	28,9 g
		Minerals	2,1 g
Fat	2,8 g	Sodium	3,400 mg
Saturated fatty acids	0,7 g		
Mono unsaturated fatty acids	0,5 g		
Polyunsaturated fatty acids	1,6 g		
Carbohydrates	52,2 g		
Mono- / Disaccharides	0,3 g	Water	3,6 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	2,00	4,00	%
Density (100ml)	AA~QS006	380,00	480,00	g/l
Sieve >500µm	AA~QS010		5,00	%
a-Amylase	AA~QS049		5,00	E/g
Colour value	Pantone	476,00		

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	50000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/g
Enterobacteriaceae	AA~QS091	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)