

## Roggenmalzschrot fein 25821

### Product specifications

Roasting of rye malt by micronicer and afterwards grit process.

Sensory: brown grit

### Contents

100 % rye 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	361 Kcal		
	1533 KJ		
Protein	10,1 g	Roughage	3,8 g
		Minerals	1,5 g
Fat	1,1 g	Sodium	0,600 mg
Carbohydrates	77,6 g	Potassium	4,900 mg
Mono- / Disaccharides	2,9 g	Calcium	2,000 mg
Polysaccharides	46,2 g	Phosphorus	1,250 mg
		Iron	12,200 mg
		Water	5,8 g

### Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	4,00	7,00	%
a-Amylase	AA~QS049	5,00	30,00	E/g
Density (100ml)	AA~QS006	470,00	570,00	g/l
Sieve >2000µm	AA~QS010		0,50	%
Sieve 1000-2000µm	AA~QS010	15,00		%
Sieve 500-1000µm	AA~QS010	40,00		%
Sieve 250-500µm	AA~QS010	12,00		%
Sieve 125-250µm	AA~QS010		8,00	%
Sieve <125µm	AA~QS010		20,00	%

### 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)