

Roggengrütze mikronisiert

Product specifications

Thermal stabilising of rye by micronicer and afterwards grit process.

Sensory: brown grit

Contents

100 % 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	312 Kcal		
	1325 KJ		
Protein	10,1 g	Roughage	14,1 g
Phenylalanine	0,5 g	Minerals	2,0 g
Fat	1,8 g	Sodium	4,047 mg
Saturated fatty acids	0,3 g	Potassium	543,094 mg
Mono unsaturated fatty acids	0,4 g	Calcium	39,401 mg
Polyunsaturated fatty acids	0,9 g	Phosphorus	358,868 mg
Carbohydrates	63,9 g	Iron	2,982 mg
Mono- / Disaccharides	0,9 g	Water	8,1 g
Polysaccharides	55,0 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		11,00	%
Water absorption (50g)	AA~QS008	70,00	80,00	ml
Density (100ml)	AA~QS006	500,00	550,00	g/l
Sieve <1000µm	AA~QS010		8,00	%
Whole grain	...		1,00	%

Microbiological specifications

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