

Weizenkleie extrudiert gemahlen

Product specifications

Hydrothermic processed wheat bran by extruder and following grinding

Sensory: brown fine granulate

Contents

100 % wheat bran

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	176 Kcal		
	741 KJ		
Protein	16,3 g	Roughage	46,0 g
Phenylalanine	0,6 g	Minerals	6,3 g
Fat	4,7 g	Sodium	2,041 mg
Saturated fatty acids	0,7 g	Potassium	1379,498 mg
Mono unsaturated fatty acids	0,7 g	Calcium	68,363 mg
Polyunsaturated fatty acids	2,4 g	Phosphorus	1166,247 mg
Carbohydrates	16,9 g	Iron	16,325 mg
Mono- / Disaccharides	1,8 g	Water	9,7 g
Polysaccharides	9,7 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		11,00	%
Density (100ml)	AA~QS006	400,00	500,00	g/l
Sieve >2000µm	AA~QS010		5,00	%

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
Coliforms	AA~QS090	100	/g
Escherichia coli	AA~QS095	negative	/g
Salmonella	AA~QS101	negative	/25g

Contaminants specifications

Test		max.	Unit
Deoxynivalenol	AA~QS117	750,00	µg/kg

Other

Packaging: see packaging data sheet

Guaranteed minimum shelf life: 12 months under normal conditions (20°C, 55% relative humidity)