

Reiskroketten 4mm

Product specifications

Hydrothermic pregelled starch of rice flour by extruder

Sensory: white balls

Contents

100 % rice flour

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	372 Kcal		
	1581 KJ		
Protein	7,8 g	Roughage	1,5 g
Phenylalanine	0,4 g	Minerals	0,6 g
Fat	0,7 g	Sodium	4,311 mg
Saturated fatty acids	0,1 g	Potassium	112,082 mg
Mono unsaturated fatty acids	0,2 g	Calcium	7,544 mg
Polyunsaturated fatty acids	0,2 g	Phosphorus	96,994 mg
Carbohydrates	83,7 g	Iron	0,431 mg
Mono- / Disaccharides	0,2 g	Water	5,7 g
Polysaccharides	83,3 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		8,00	%
Diameter	AA~QS018	3,50	4,50	mm
Length	AA~QS018	3,50	4,50	mm
Density (1000ml)	AA~QS007	150,00	180,00	g/l

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

Other

Packaging: see packaging data sheet

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