

Reismehl hydrolisiert, glutenfrei

Product specifications

Enzymatic starchhydrolysis of rice flour with alpha-amylase and following drying by drum dryer

Sensory: white powder

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	370 Kcal		
	1570 KJ		
Protein	7,7 g	Roughage	1,5 g
Phenylalanine	0,4 g	Minerals	0,6 g
Fat	0,7 g	Sodium	4,279 mg
Saturated fatty acids	0,1 g	Potassium	111,250 mg
Mono unsaturated fatty acids	0,2 g	Calcium	7,488 mg
Polyunsaturated fatty acids	0,2 g	Phosphorus	96,274 mg
Carbohydrates	83,1 g	Iron	0,428 mg
Mono- / Disaccharides	1,2 g	Water	6,4 g
Polysaccharides	81,7 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		7,00	%
Viscosity (6g)	AA~QS085		5,00	Skt
Density (100ml)	AA~QS006	400,00	500,00	g/l
a-Amylase	AA~QS049		1,00	E/g
pH (10g)	AA~QS017	6,40	7,40	
Gluten	AA~QS113		2,00	mg/100g

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	10000	/g
Enterobacteriaceae	AA~QS091	negative	/20g
Cronobacter sakazakii	AA~QS096	negative	/20g
Salmonella	AA~QS101	negative	/25g
Pseudomonas	AA~QS100	100	/g
Bacillus cereus	AA~QS092	100	/g
Anaerobic spore count	AA~QS094	100	/g
Yeasts	AA~QS089	100	/g
Mould	AA~QS089	100	/g

Other

Packaging: see packaging data sheet

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