

Hafervollkornquellflocken

Product specifications

Hydrothermic pregelged starch of oat wholemeal flour by drum dryer

Sensory: beige-coloured flakes

Contents

100 % oat wholemeal 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 | 382 Kcal | | |
| | 1616 KJ | | |
| Protein | 15,5 g | Roughage | 5,8 g |
| Phenylalanine | 0,9 g | Minerals | 1,9 g |
| Fat | 7,4 g | Sodium | 6,222 mg |
| Saturated fatty acids | 1,5 g | Potassium | 277,904 mg |
| Mono unsaturated fatty acids | 2,6 g | Calcium | 57,033 mg |
| Polyunsaturated fatty acids | 2,9 g | Phosphorus | 419,967 mg |
| Carbohydrates | 63,5 g | Iron | 4,355 mg |
| Mono- / Disaccharides | 1,1 g | Water | 6,0 g |
| Polysaccharides | 60,2 g | | |

Chemical and physical specifications

| Test | | min. | max. | Unit |
|------------------|----------|--------|--------|------|
| Moisture (130°C) | AA~QS011 | | 7,00 | % |
| Viscosity (8g) | AA~QS005 | 60,00 | 90,00 | Skt |
| Density (100ml) | AA~QS006 | 180,00 | 200,00 | g/l |

Microbiological specifications

| Test | | max. | Unit |
|---------------------|----------|----------|------|
| Aerobic plate count | AA~QS088 | 10000 | /g |
| Yeasts | AA~QS089 | 500 | /g |
| Mould | AA~QS089 | 500 | /g |
| Enterobacteriaceae | AA~QS091 | 100 | /g |
| Bacillus cereus | AA~QS092 | 100 | /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)