

Bio-Hafermehl hydrolisiert (öko,diät)

Product specifications

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

Sensory: beige powder

Contents

100 % organic-oat flour

Quality

Diet Regulations for Infants and Small Children; Organic Agriculture according to Decree (EU) 834/2007 - DE-ÖKO-003 - ; 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	380 Kcal		
	1608 KJ		
Protein	15,4 g	Roughage	5,8 g
Phenylalanine	0,9 g	Minerals	1,9 g
Fat	7,4 g	Sodium	6,191 mg
Saturated fatty acids	1,4 g	Potassium	276,528 mg
Mono unsaturated fatty acids	2,6 g	Calcium	56,750 mg
Polyunsaturated fatty acids	2,9 g	Phosphorus	417,887 mg
Carbohydrates	63,1 g	Iron	4,334 mg
Mono- / Disaccharides	1,1 g	Water	6,4 g
Polysaccharides	59,9 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		7,00	%
Viscosity (8g)	AA~QS005		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	6,00	7,00	

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)