

Organic millet flakes (öko,diät)

Product specifications

Hydrothermic pregelled starch of organic millet wholemeal flour by drum dryer
Sensory: yellowish coloured flakes

Contents

100 % organic-millet wholemeal 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	374 Kcal		
	1583 KJ		
Protein	11,3 g	Roughage	4,1 g
Phenylalanine	0,5 g	Minerals	1,7 g
Fat	4,2 g	Sodium	3,208 mg
Saturated fatty acids	1,1 g	Potassium	185,006 mg
Mono unsaturated fatty acids	1,0 g	Calcium	131,536 mg
Polyunsaturated fatty acids	2,0 g	Phosphorus	294,084 mg
Carbohydrates	72,7 g	Iron	7,379 mg
Mono- / Disaccharides	1,6 g	Water	6,0 g
Polysaccharides	63,3 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		7,00	%
Viscosity (8g)	AA~QS005	30,00	60,00	Skt
Density (100ml)	AA~QS006	180,00	200,00	g/l
Gluten	AA~QS113		2,00	mg/100g

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	10000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/g
Coliforms	AA~QS090	20	/g
Escherichia coli	AA~QS095	negative	/g
Enterococcus faecalis	AA~QS098	1000	/g
Salmonella	AA~QS101	negative	/25g
Cronobacter sakazakii	AA~QS096	negative	/20g
Bacillus cereus	AA~QS092	10000	/g
Staphylococcus aureus	AA~QS102	100	/g
Sulphite red. clostridia	AA~QS103	300	/g

Other

Packaging: see packaging data sheet
Guaranteed minimum shelf life: 14 months under normal conditions (20°C, 55% relative humidity)