

Buchweizenquellflocken, glutenfrei

Product specifications

Hydrothermic pregelled starch of buckwheat flour by drum dryer
Sensory: cream coloured flakes

Contents

100 % buckwheat 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		
	1577 KJ		
Protein	12,9 g	Roughage	3,5 g
Phenylalanine	0,6 g	Minerals	1,8 g
Fat	3,0 g	Sodium	1,100 mg
Saturated fatty acids	0,6 g	Potassium	242,030 mg
Mono unsaturated fatty acids	1,1 g	Calcium	13,200 mg
Polyunsaturated fatty acids	1,1 g	Phosphorus	289,330 mg
Carbohydrates	73,4 g	Iron	2,420 mg
Mono- / Disaccharides	0,3 g	Water	5,5 g
Polysaccharides	72,9 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		7,00	%
Viscosity (8g)	AA~QS005	100,00	160,00	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	50000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/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)