

Bio-Weizenkeime stabilisiert KF (öko)

Product specifications

Thermal stabilized mill fresh organic wheat germs by debittering drum.

Sensory: yellow-gold flakes

Contents

100 % organic-wheat germ

Quality

Organic product according to decree (EC) 2018/848 (Control no DE-ÖKO-003) ; Code covering food and feeding stuff (LFGB); Traceability according to decree (EC) 178/2002; Quantity of contaminants according to decree (EC) 1881/2006; The product has not to be labelled according to decree (EC) 1829/2003 and decree (EC) 1830/2003

Nutritional values per 100 g

Energy	359 Kcal		
	1504 KJ		
Protein	28,6 g	Roughage	18,3 g
Phenylalanine	1,2 g	Minerals	4,3 g
Fat	9,5 g	Sodium	5,170 mg
Saturated fatty acids	1,9 g	Salt (calculated)	12,925 mg
Mono unsaturated fatty acids	1,6 g	Potassium	868,539 mg
Polyunsaturated fatty acids	5,3 g	Calcium	72,378 mg
Carbohydrates	30,5 g	Phosphorus	1137,373 mg
Mono- / Disaccharides	15,7 g	Iron	8,375 mg
Polysaccharides	11,9 g	Water	8,1 g

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011		11,00	%

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: Paper bag neutral 50x76, PE (4117)

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