

Weizenkeimmehl stabilisiert

Product specifications

Thermal stabilized mill fresh wheat germs by debittering drum.

Sensory: yellow-gold powder

Contents

100 % wheat germ

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	323 Kcal		
	1359 KJ		
Protein	28,7 g	Roughage	18,3 g
Phenylalanine	1,2 g	Minerals	4,3 g
Fat	9,5 g	Sodium	5,176 mg
Saturated fatty acids	1,9 g	Potassium	869,490 mg
Mono unsaturated fatty acids	1,6 g	Calcium	72,458 mg
Polyunsaturated fatty acids	5,3 g	Phosphorus	1138,618 mg
Carbohydrates	30,5 g	Iron	8,384 mg
Mono- / Disaccharides	15,7 g	Water	8,6 g
Polysaccharides	11,9 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA-QS011		10,00	%
Density (100ml)	AA-QS006	420,00	500,00	g/l
Sieve >1000µm	AA-QS010		3,00	%
Sieve >500µm	AA-QS010		40,00	%
Sieve >100µm	AA-QS010	30,00	70,00	%
Sieve <100µm	AA-QS010	10,00	60,00	%

Other

Packaging: see packaging data sheet

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