

Weizenkleie stabilisiert

Product specifications

Thermal stabilized mill fresh wheat bran by debittering drum.

Sensory: gray-brown flakes

Contents

100 % wheat bran

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	175 Kcal		
	738 KJ		
Protein	16,3 g	Roughage	45,8 g
Phenylalanine	0,6 g	Minerals	6,2 g
Fat	4,7 g	Sodium	2,032 mg
Saturated fatty acids	0,7 g	Potassium	1373,388 mg
Mono unsaturated fatty acids	0,7 g	Calcium	68,060 mg
Polyunsaturated fatty acids	2,4 g	Phosphorus	1161,081 mg
Carbohydrates	16,9 g	Iron	16,253 mg
Mono- / Disaccharides	1,8 g	Water	10,1 g
Polysaccharides	9,7 g		

Chemical and physical specifications

Test		min.	max.	Unit
Moisture (130°C)	AA~QS011	9,00	11,00	%
Sieve <1000µm	AA~QS010		14,00	%
Sieve >2000µm	AA~QS010	7,00		%
Hull >8mm	AA~QS030		20,00	Stck.
Hull >15mm	AA~QS030		0,00	Stck.

Microbiological specifications

Test		max.	Unit
Aerobic plate count	AA~QS088	50000	/g
Yeasts	AA~QS089	1000	/g
Mould	AA~QS089	1000	/g
Enterobacteriaceae	AA~QS091	100	/g
Salmonella	AA~QS101	negative	/25g

Other

Packaging: see packaging data sheet

Guaranteed minimum shelf life: 18 months under normal conditions (20°C, 55% relative humidity)