

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 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	325 Kcal		
	1368 KJ		
Protein	28,9 g	Roughage	18,4 g
Phenylalanine	1,2 g	Minerals	4,4 g
Fat	9,6 g	Sodium	5,210 mg
Saturated fatty acids	1,9 g	Potassium	875,198 mg
Mono unsaturated fatty acids	1,6 g	Calcium	72,933 mg
Polyunsaturated fatty acids	5,3 g	Phosphorus	1146,093 mg
Carbohydrates	30,7 g	Iron	8,439 mg
Mono- / Disaccharides	15,8 g	Water	8,0 g
Polysaccharides	12,0 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: see packaging data sheet

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