

General Information

Product description	Wholemeal wheat flour, bright
Denomination LMKV	Wholemeal wheat flour
Product description	Product which is produced from cleaned wheat bread and contains all parts of the wheat grain.
Auxiliary materials and additives	Ascorbic acid E 300
Appearance / Color	yellowish, white-brown with red-brown color toning
Smell /taste	typical
Consistency	powdery

Composition

Ingredients	% Share	Country of origin	Function
Bread wheat	100	Germany	Main ingredient

Physical / chemical properties

Moisture	%	<	15.0
Mineral content	%	>	1.500
Protein (NIR 5,7)	%	>	12.0
Falling number	s	>	300
Wet gluten	%	>	26.0
Sedimentation value	s	>	35.0
Maximum of gelatinisation	AE	>	375
Temperature of gelatinisation	C°	>	78.0

Nährwertangaben* /100g

Energy	1373/328	KJ/kcal
Fat	2.36	g
-Saturated fatty acids	0.34	g
-Monounsaturated fatty acid	0.28	g
-Polyunsaturated fatty acid	1.08	g
Carbohydrates	59.53	g
of which sugar	0.72	g
Dietary fiber	10.0	g
Protein	11.41	g
Salt	0.0075	g

* Source Federal food code BLS 3.02

Microbiological criteria

Parameter	Limit values	
Total germination number	$< 1 \times 10^6$	KbE/g
Enterobacteriaceae	$< 1 \times 10^6$	kbE/g
E.coli	$< 1 \times 10^2$	KbE/g
Koag.-pps. Staphylococci	$< 1 \times 10^3$	KbE/g
Bacillus cereus	$< 1 \times 10^3$	KbE/g
Salmonellae	n. n.	In 25g
Yeasts	$< 1 \times 10^3$	KbE/g
Moulds	$< 1 \times 10^4$	KbE/g

Residua, mycotoxine, heavy metals

	Limit values	
Plant protection products	$< 0,01$	mg/kg
Mycotoxine		
DON (Dexivalenol)	< 750	$\mu\text{g}/\text{kg}$
Ochratoxin A	$< 3,0$	$\mu\text{g}/\text{kg}$
Zearaleon	< 75	$\mu\text{g}/\text{kg}$
Aflatoxin (sum)	$< 4,0$	$\mu\text{g}/\text{kg}$
Heavy metals		
Lead	$< 0,2$	mg/kg OS
Cadmium	$< 0,1$	mg/kg OS

GMO

According to the currently applicable food regulations (EC) 1829/2003 and 1830/2003 is the product not be labeled.

The product corresponds to the European and German food law.

The grinding products are exclusively produced from raw materials of the official list of Federal Office for Plant Varieties (not genetically manipulated) and sourced from carefully selected suppliers.

Shelf life / packaging

Sales unit	Paper bag (25kg)
Best before date	12 month
Storage conditions	Dry at room temperature

Allergens in accordance with appendix IIIa of the guideline 2007/68/EG

Product contains (incl. cross-contamination)	Yes	No	Name of ingredient
Grain containing gluten as well as products made therefrom	x		Wheat
Crustaceans and products thereof		x	
Eggs and products thereof		x	
Fish and products thereof		x	
Peanuts and products thereof		x	
Soybeans and products thereof		x	
Milk and products thereof		x	
Nuts and products thereof		x	
Celery and products thereof		x	
Mustard and products thereof		x	
Sesame seeds and products thereof		x	
Sulfur dioxide and sulfites of more than 10 mg/kg		x	
Lupine and products thereof		x	
Molluscs and products thereof		x	

Alba – list

Product contains (incl. cross-contamination)	Yes	No	Product contains (incl. cross-contamination)	Yes	No
Wheat	x		Pistachios		x
Rye		x	Macadamia nuts /Queensland nuts		x
Barley		x	Celery		x
Oats		x	Mustard		x
Spelt		x	Sesam		x
Kamut		x	Sulfites (E220-E228)		x
Gluten	x		Lupine		x
Crustaceans		x	Mollusks		x
Egg		x	Lactose		x
Fish		x	Cocoa		x
Peanuts		x	Glutamate (E620-625)		x
Soy		x	Chicken		x
Milk		x	Coriander		x
Almond		x	Corn		x
Hazelnuts		x	Legumes		x
Walnuts		x	Beef		x
Cashew nuts		x	Pork		x
Pecan nuts		x	Carotts		x

created: 06.11.2014

released: Grunert; QMB