

General Information

Product naming	Rye flour type 1370
Denomination LMKV	Rye flour type 1370
Product description	Product which is produced from cleaned bread wheat through stepwise crushing, sieving and sifting. Without wheat shell.
Auxiliary materials and additives	Non
Appearance/color	White yellowish with green yellowish to blue-grey color toning
Smell / taste	Typical
Consistency	Powder

Composition

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

Physical / chemical properties

Moisture	%	<	14.0
Mineral content	%		1.31 – 1.60
Falling number	S	>	150
Gelatinisation maximum	AE	>	400
Gelatinisation temperature	C°	>	63

Nutritional information * / 100 g

Energy	1327/317	Kj/kcal
Protein	8.3	g
Carbohydrates	66.7	g
of wich sugar	6.7	g
Fat	1.3	g
Polyunsaturated fatty acids	0.6	g
Monounsaturated fatty acids	0.1	g
Dietary fiber	9.0	g
Sodium	0.001	g

* Source Federal food key BLS II. 3

Microbiological criteria

Parameter	Limit values	
Total germination number	< 1 x 10 ⁶	KbE/g
Enterobactriaceae	< 1 x 10 ⁵	kbE/g
E. coli	< 1 x 10 ¹	KbE/g
Koag.-pps. Staphylococci	< 1x 10 ²	KbE/g
Bacillus cereus	< 1x 10 ²	KbE/g
Salmonella	n.n.	In 25g
Yeasts	< 1x10 ³	KbE/g
Moulds	< 1x10 ⁴	KbE/g

Residues, mycotoxins, heavy metals

	Limit values	
Plant protection products	< 0.01	mg/kg
Mycotoxins		
DON	< 750	µg/kg
Ochratoxine A	< 3.0	µg/kg
Zearaleon	< 75	µg/kg
Aflatoxin (sum)	< 4.0	µg/kg
Heavy metals		
Lead	< 0.2	mg/kg OS
Cadmium	< 0.1	mg/kg OS

GVO

According to the currently applicable food regulations VO (EG) 1829/2003 and 1830/2003 is the product not to 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 uni	Loose in Silo truck	Paper bag (25 kg)
Best before date	1 year	1 year
Storage conditions	Dry at room temperature	Dry at room temperature

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

Product contains (including cross-contamination)	Yes	No	Name of ingredient
Grain containing gluten as well as products made thereof	x		Rye
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	
Mustard and products thereof		x	
Sesame seeds and products thereof		x	
Sulfur dioxide and sulfites greater than 10 mg / kg		x	
Lupine and products thereof		x	
Mollusks and products thereof		x	

Alba list

Product contains (incl. cross-contamination)	Yes	No	Product contains (incl. cross-contamination)	Yes	No
Cow's milk protein		x	Hazelnut oil		x
Lactose		x	Peanut		x
Hen's egg		x	Peanut oil		x
Soy protein		x	Sesam		x
Soybean oil		x	Glutamate		x
Gluten	x		Sulfites (E220 to E 228)		x
Rye	x		Benzoic acid and PHB		x
Wheat		x	AZO dyes		x
Beef		x	TARTRAZINE		x
Pork		x	Cinnamon		x
Chicken		x	Vanillin		x
Fish		x	Coriander		x
Shells and crustaceans		x	Celery		x
Corn			Umbeillifereae		x
Cacao		x	Lupine		x
Yeast		x	Mustard		x
Vegetables / legumes		x	Miscellaneous		x
Nuts		x			

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