

General Information

Product naming	Wholemeal spelt flour
Denomination LMKV	Wholemeal spelt flour
Product description	Product which is produced from cleaned spelt seeds through stepwise crushing, sieving and sifting. Without wheat shell.
Auxiliary materials and additives	none
Appearance/color	yellowish
Smell / taste	typical
Consistency	powdery

Composition

Ingredients	% Share	Country of origin	Function
Spelt seeds	100	Germany	Main ingredient

Physical / chemical properties

		Min	Max
Moisture	%	14.0	14.5
Mineral content	%	1.700	1.850
Falling number	S	280	350
Sedimentation value	ml	30	
Wet gluten	%	31.0	36.0
Protein	%	12.5	13.5

Nutritional information * / 100 g

Energy	1430/342	Kj/kcal
Protein	12.7	g
Carbohydrates	63.7	g
of wich sugar	0.82	g
Fat	3.6	g
Polyunsaturated fatty acids	1.39	g
Monounsaturated fatty acids	0.533	g
Saturated fatty acids	0.45	g
Dietary fiber	8.3	g
Sodium	0.004	g

* Source Federal food code BLS II. 3

Microbiological criteria

Parameter	Limit values	
Total plate count	< 1 x 10 ⁶	KbE/g
Enterobacteriaceae	< 1 x 10 ⁶	kbE/g
E. coli	< 1 x 10 ²	KbE/g
Koag.-pps. Staphylococci	< 1x 10 ³	KbE/g
Bacillus cereus	< 1x 10 ³	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		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	
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
Wheat	x		Benzoic acid and PHB		x
Rye		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
Cocoa		x	Lupine		x
Yeast		x	Mustard		x
Vegetables / legumes		x	Miscellaneous		x
Nuts		x			