

RYE MALT POWDER FINE

Item number	267310	
Product type	RYE MALT POWDER FINE can be used in a wide range of items, from bread and morning goods to rusks and crackers. The fine-grained powder disperses easily in the dough and gives a nice rye flavour without visible grains in the baked product.	
Composition	Malted, roasted and finely ground RYE.	
Nutritional information per 100 g	Energy value	1450kJ, 340kcal
	Fat	1,5 g
	of which saturated	<0,5 g
	Carbohydrate	61 g
	of which saccharides	10,0 g
	Dietary fibre	17 g
	Protein	12 g
Chemical/physical data	Density [kg/l] 0,55 - 0,65 20°C	
	Colour [EBCU] 190 - 350 Lovibond, EBC-Analytica	
	Diastatic power [wk] 0 EBC-Analytica 4.12	
	Dry substance [%] 93 - 97 105°C, 16 h	
	pH [10 % solution] 4,0 - 4,5	
	Ash content [%] < 2 600°C	
Allergens	Contain gluten (rye), according to regulation 1169/2011/EC.	
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.	
Microbiology Typical values	Total plate count	< 1 000 000 cfu/g
	Yeast	< 20 000 cfu/g
	Mould	< 20 000 cfu/g
	E.coli	< 100 cfu/g
	Salmonella	neg/ 25 g
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.	
Storage	Dry and cool.	
Other information	Appearance: Powder Colour: Dark brown	
Shelf life, months	18	
Packaging	25 kg, Laminated paper bag.	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Recommended declaration to end user

Last modified: 2017-08-09
Last verified: 2021-04-15
Printing date: 2021-04-15

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